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FOR SPECIAL OCCASIONS

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IN THIS ISSUE

Ice Cream Cake • Quick Shoyu Ramen • Spiced Shrimp, Chorizo, and Sun-dried Tomato Pasta • Chicken Tikka Masala • Lengua with Three-Mushroom Sauce • Dark Chocolate Mousse • plus 48 more recipes!

PASTILLAS
DULCE DE LECHE
CHEESECAKE

Your 12-page
dessert guide!

Sweet Manila
Flip to page 80



Make Christmas Special

Strawberry Cheesecake P495

MARKS &
SPENCER

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NOVEMBER 2010

PASTILLAS DULCE DE LECHE CHEESECAKE

After traveling around the US and getting addicted to The Cheesecake Factory, which serves 50 kinds of cheesecakes, Namee Jorolan, who shares this recipe with us, realized that the possibilities are endless. This cheesecake is her attempt to combine things she learned from culinary internships abroad and local flavors she loves. You can use any *pastillas* you like, but Namee, who hails from Pampanga, recommends Magalang *pastillas*, which are made from fresh carabao's milk and are perfectly sweet and creamy.



Makes 1 (9-inch) cheesecake **Prep Time** 20 minutes **Baking Time** 30 to 40 minutes

- ☐ **½ cup butter, melted, plus extra for greasing**
- ☐ **2 cups crushed digestive biscuits, (we used 32 Marie biscuits)**
- ☐ **8 to 10 (2-inch) pieces *pastillas*, plus more for decorating**
- ☐ **2 bricks or 450 grams cream cheese, at room temperature**
- ☐ **½ cup sugar (preferably caster sugar)**
- ☐ **1 teaspoon vanilla extract**
- ☐ **4 eggs, beaten lightly**
- ☐ **¼ cup store-bought *dulce de leche* (or use homemade caramelized sweetened milk)**
- ☐ **confectioners' sugar for dusting or *dulce de leche* for drizzling**

1 Preheat oven to 350°F. Grease the sides and base of a 9-inch springform pan.

2 Mix crushed biscuits with melted butter and press down onto the base of the pan.

3 Spread *pastillas* over the base and chill until ready to assemble.

4 Using a mixer, beat cream cheese, sugar, vanilla, and eggs together until smooth and creamy.

5 Remove pan from refrigerator. Pour cream cheese mixture over the top of the *pastillas* and swirl *dulce de leche* in the mixture.

6 Bake for 40 minutes or until pale golden. When you gently shake the pan, the cake should only wobble slightly.

7 Remove from the oven and allow to cool in the pan for about 10 to 15 minutes. Run a knife around the edge of the pan to loosen the cake. Carefully remove the cheesecake from the pan. Transfer to a serving plate. Sprinkle top with a few pieces of *pastillas*, then dust with confectioners' sugar or drizzle with *dulce de leche*.

8 Cut into slices to serve. This cheesecake is best eaten when it is at room temperature.

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PHOTOGRAPHY: AT MACULANGAN * RECIPE: NAMEE JOROLAN OF PINOY EATS WORLD * ART DIRECTION: JONATHAN ROXAS * FOOD STYLING: RACHELLE SANTOS * PROP STYLING: ELAINE P. LIM * CAKE STAND IN COVER IMAGE FROM CUPCAKES BY SONJA

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RECIPE
No. **23**

MILKMAID CHOCOLATE MOUSSE

*This creamy light confection
is made even smoother and richer
with the use of Milkmaid condensed milk.*

220 g. unsweetened chocolate
½ c. Milkmaid condensed milk
3 egg yolks
5 egg whites
3 tbsp. + 1 tsp. sugar

Blanch whole eggs in boiling water for around 10 seconds before using.

1. In a saucepan, heat chocolate and milk over low heat, stirring occasionally with a wooden spoon, until chocolate is fully melted.
2. Remove from heat and beat the egg yolks into the mixture, one at a time.
3. Beat the egg whites with an electric mixer. Add sugar, and continue beating until stiff.
4. Delicately stir the meringue into the chocolate mixture until fluffy and fully incorporated.
5. Pour into dessert bowls and refrigerate for at least one hour.

**A NEW LOOK.
A NEW WAY TO INDULGE.**



MIX & MATCH menus

Got a special occasion to celebrate? Need to cool down with some frozen treats? Looking for interesting twists on the usual dishes? Want to make easy appetizers for your next party? Here's your guide to planning yummy meals.

Make It Special



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Old Faves, New Takes



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Elegant Appetizers



Tomato-Prosciutto Bruschetta
YUMMY.PH



Easy Baked Mussels
YUMMY.PH



Mediterranean Tuna Pasta Salad
YUMMY.PH

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four ways with Sausage

POTATO AND SAUSAGE GRATIN

In a sauté pan, heat **2 tbsp unsalted butter**. Add **1 ½ cups fresh pork sausage** and **1 ½ cups lughanighe sausage or sausage of choice** and cook until slightly brown. Add **1 tbsp minced garlic** and cook for 2 minutes or until fragrant. In a bowl, combine **4 cups NESTLÉ All Purpose Cream**, **1 cup grated parmesan cheese**, and **1 8-gram sachet MAGGI MAGIC SARAP**. Mix well. In a buttered baking dish, layer **1 kilo thinly sliced potatoes**, pre-boiled. Top with cooked sausages and cream mixture. Repeat procedure, and then sprinkle some more chives on the top layer. Cover with foil making sure it does not touch the top layer. Bake in a pre-heated oven at 350°F for 1 hour. Remove foil and continue baking for 10-12 minutes until top is golden brown. Top with **¼ cup chopped chives**.



DO-IT-YOURSELF LUCBAN LONGGANISA



Combine **½ kilo coarsely ground pork kasim or pigue**, **225 grams coarsely ground pork back fat**, **2 tsp MAGGI MAGIC SARAP**, **1 tsp brown sugar**, **1 tsp paprika**, **½ tsp curing salt**, **1 tbsp MAGGI Savor Original**, **⅛ tsp crushed laurel leaves**, **¼ tsp oregano**, **½ tsp coarsely ground black pepper**, **3 tbsp pounded garlic**, **¼ cup fried garlic**, **3 tbsp vinegar**, **2 tbsp soy sauce**, and **2 tsp achuete oil** in a bowl. You can also add **½ tsp chili flakes or chili powder** to make it spicy. Mix with your hands for 10 minutes or until it becomes sticky to release juices and oils which will bind the meat. Cure for 8 hours or overnight inside the chiller before stuffing inside the casing or forming into small logs for skinless longganisa. Panfry.

For a D-I-Y
Vigan Longganisa,
simply remove paprika,
laurel leaves, oregano
and soy sauce from
the recipe and replace
fried garlic with garlic
powder.

CHORIZO AND MUSHROOM EMPANADA



In a sauté pan, heat **1 tbsp olive oil** and **¼ cup unsalted melt butter**. Add **1 cup finely chopped onions** and cook for 5 minutes or until soft. Add **2 cups chopped fresh mushrooms** and cook for 7-8 minutes. Add **2 ½ cups chopped Spanish chorizo** and wait until oils are released. Slowly add in **6 tbsp all-purpose flour** and cook for 6 minutes more. Add in **2 cups fresh milk**. Stir continuously to prevent lumps. Season with **2 tsp MAGGI MAGIC SARAP** and **⅛ tsp nutmeg**. Set aside to cool. Cut **1 pack of puff pastry** into squares. Put 2-3 tbsp of the chorizo mixture on the center of the pastry. Seal to make a triangle. Use a fork to seal the edges. Brush each empanada with egg wash (**1 egg + 1 tbsp water**) and lay on a baking sheet. Bake empanada in a pre-heated oven at 400°F for 20-25 minutes or until pastry turns golden brown.

SAUSAGE IN TOMATO RAGOUT



Make slits on **6 pcs sausages**. Heat **2 tbsp olive oil** in a pan. Brown sausages on all sides and then set aside. Add **1 small diced onion** to the pan and cook for 3 minutes. Add **1 small diced red bell pepper** and **1 small cubed green bell pepper** and continue cooking for 5 minutes. Add **1 tbsp minced garlic** and cook until fragrant. Deglaze pan with **½ cup red wine** and simmer until liquid is reduced to half. Return sausage to the pan. Add **1 can stewed tomatoes**, **½ cup water or stock**, **1 tsp dried rosemary**, **2 tsp dried oregano**, and **1 piece bay leaf**. Season with **1 8-gram sachet MAGGI MAGIC SARAP**. Cover pan and simmer over low heat for about 1 hour.

EDITOR'S NOTE

Making a homemade life



Do you read food blogs? Cyberspace is inundated with food enthusiasts who document their passion for food. It's become quite a challenge to find the ones worth reading, but I like to think I've bookmarked some true gems. In fact, for some upcoming travels, I've turned to them for leads on local restaurants and dishes to try. But mostly, I like to dip into blogs for inspiration. In the hands of a good writer or photographer, the produce in our markets, the everyday meals we prepare, the minutiae of our lives become luminous little poems.

One food blogger I especially like but whose blog I've yet to explore thoroughly, is Molly Wizenberg, who writes the award-winning *Orangette* (<http://orangette.blogspot.com>). I fell in love with Molly's writing by way of her *A Homemade Life*. In this lovely memoir, Molly writes about, among other things, living and eating in Paris; how chocolate makes anything better; caring for and eventually losing her beloved father; and meeting her now-husband through her blog (his first e-mail to her about her French-style Yogurt Lemon Cake began a long-distance love affair that led eventually to marriage and to the opening of their own restaurant.)

The way Molly writes, it's impossible not to take action—whether cooking, baking, or eating. After reading her chapter on discovering *pain au chocolat* at the young age of 10 on a trip to Paris with her family, I made my own *pain au chocolat* the next night as I continued reading the book. It's this kind of everyday pleasure that Molly is so good at writing about. On slow-roasting tomatoes, she writes: "...we sent two pans of tomatoes into the oven, and six hours later, we opened the door to find them entirely transformed. They were fleshy and deep red, with edges that crinkled like smocking on a child's dress. When we bit into them, they shot rich, vermillion juices across the table. We were sold." After reading that, it seems like there's no other way to enjoy tomatoes now. Thankfully, she provides the recipe for slow-roasted tomatoes with coriander, along with a pesto. Every chapter, in fact, closes with a recipe that you can attempt in your own kitchen.

I hope you'll have the pleasure of reading this book. And I hope the recipes and stories in this and all our issues somehow contribute to the shaping of your own homemade life.

Becky

Becky Kho, editor in chief
becky@yummy.ph





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Food editor **Rachelle Santos** is our **demo diva!** She did a fantastic job showing shoppers at **The Landmark** in TriNoma quick and easy ways to prepare **milkfish recipes** last August 28. Thanks to our friends at **Sarangani Bay Prime Bangus** for making the event possible!



While **styling the Indian dishes** for "Close to Nirvana," Rachelle Santos and Liz Yap referred from time to time to their notebook, **Liz's iPhone**. It's handy for keeping visual notes!



Namee Jorolan (center) spent hours baking for this month's cover shoot. We tried **different cover options**, and the cheesecake won the cover spot! (That's Namee's brother **Poch**, at right, who cooked the **Asadong Matua** for our September 2010 cover!)



Photographer **At Maculangan** fancied himself as one of the 31 desserts featured in "**Sweet somethings**." To style all the treats (not including At), we enlisted **super food stylist** Sharlene Tan. **Thanks, Shar!**



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Red Ribbon
Black Forest

OUR BESTSELLER



Meet our friends



NAMEE JOROLAN

CHEF

What I did for this issue The cover recipe for Pastillas Dulce de Leche Cheesecake **Currently busy with...** "I'm the resident chef of Pinoy Eats World. Along with my co-chef JJ Yulo, my brother Poch Jorolan, and our friend Marfee Dizon, we do most of the menu design and cooking for our Guerrilla Dinners. We also do private dining events. I also do menu reviews and consulting as well as product R&D for friends' food businesses." **Upcoming projects** "We're putting together our calendars for food trips and events for Pinoy Eats World." **Kitchen philosophy** "Handle food with respect." **Culinary idols** "My mom—she's a great baker. I have yet to learn all her tricks!" **Dessert picks** "Profiteroles with chocolate-dipped bacon, *casuy* tarts from Pampanga, chocolate fudge cookies by BonTon Bakery at the Salcedo Market, Roshan's Surprise Chocolate Cupcakes, the chocolate cake of Calea in Bacolod, and the Ferrero cake of Cioccolo in Angeles City."



CHINGGAY LABRADOR

FREELANCE WRITER AND GRAPHIC DESIGNER

What I did for this issue Mapped out Metro Manila's most popular dessert spots in "Dessert map: Metro Manila" **Currently busy with...** "Working on a special publication for Summit Media that's coming out in November. I'm also working with a group of designers for a new personalized stationery line called Scribble Studios." **Writing philosophy** "I like to write what I know." **Playing favorites** "This was my first assignment for *Yummy* and it was pretty memorable. It was crazy, going all around the city (north to south) but I met a lot of interesting people along the way and had a lot of fun at the shoot! The highlight was definitely Kiss the Cook's truffette. I couldn't stop talking about it for a couple of weeks and I have yet to go back! I never thought I'd ever get sick of dessert, but since doing this story, I've successfully avoided cake. Except for Angel's Kitchen's Devil's Food Cake! Out of all the desserts we shot, I think it ranks second."

CLEONE BARADAS

ART DIRECTOR

What I did for this issue Scoped out Divisoria for sweet deals **Currently busy with...** "I'm the art director for *Martha Stewart Weddings Philippines* and a food stylist for some magazines and food companies." **Take a second to brag about...** "US *Good Housekeeping* bought a food photograph that I styled to reprint in one of their issues! I do my very best in everything that I do and I feel proud when clients and people acknowledge my talent." **I love Divisoria because...** "I get to bring home a bundle of stuff even if I only shell out a small amount. I can maximize my budget and still have some left over. I would get all my stuff from there if only it was just around the corner!" **Pantry staple** "Flour! You can do all sorts of things with it, not just desserts but also savory dishes. I also stock up on all-purpose cream. It adds magic to everything—a quick dessert, a creamy pasta."



GEL COLET

CAKE ARTIST AND ENTREPRENEUR, SWELL SWEETS

What I did for this issue Cake recipes for every occasion in "Bake some joy" **Currently busy with...** "Coming up with a premium line of flavors for my cakes and cupcakes." **Culinary idols** "The entire *Ace of Cakes* team, Peggy Porschen, and Kylie Lambert. And of course, Martha Stewart." **Art imitates life** "If you look at my recent work, you can see that I've been concentrating on cake designs that simulate actual things: bags, gadgets, shoes. What makes me feel fulfilled the most is seeing the smiles on people's faces when they see my sculpted cakes and watching them stare in disbelief, saying, 'Is this really a cake?'" **Cake-sculpting** "I like to employ a never-say-die attitude when it comes to designing cakes. With all the tools and ingredients available in the market today, you can make a cake look like practically anything, whether it's a book or a cellphone or a burger." **Dessert picks** "Dulcelin's Mango Torte, Purple Oven's Banoffee Pie, Party Perfect's Cheesecake Bites, Il Ponticello's panna cotta, Heny Sison's Lemon Torte, mango cookies from Lemon Café in Boracay."



New from



Your Healthy Variety **WOW SALPICAOS!**

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A handwritten signature in black ink, appearing to be 'J. M.', is located below the descriptive text.





SHARLENE TAN

FOOD STYLIST AND ENTREPRENEUR, GOODLES

What I did for this issue Styled over 30 desserts to look their photographic best in "Sweet somethings" **Currently busy with...** "Scouting for a location for the second branch of Goodles, developing new pasta recipes, drafting menu proposals for catering inquiries, searching for pegs for a new food styling project, doing my Christmas gift list—and fixing my schedule to squeeze in all these!" **Recent projects** "Watch for the Delifrance annual Christmas catalog, the new menu and new products of Yellow Cab, and the photos for the Hunt's website and their new packaging." **Food styling philosophy** "Modern, fresh, natural. Work with the best ingredients and you don't have to do as much." **Culinary idols** "For cooking, I admire chefs Gene Gonzales and Jun Jun de Guzman. I consider both of them my mentors. Chef Gene inspires me to be creative with food and I actually learned to drink wine because of him! His devotion and contribution to the Philippine food industry is very inspiring. I like Chef Jun Jun's interesting approach to cooking and baking. His ideas are very modern, possibly inspired by all his travels. When it comes to food styling, I like a lot of people's work but Denise Vivaldo's especially because I've seen her work and teach. She has inspired me to further pursue food styling as a career." **Favorite ingredient** "Pasta. I really have an obsession with it. I make sure I always have it in my pantry for when I have a sudden bolt of inspiration and want to experiment on a new dish or when I'm really hungry and want something in minutes."

GINO GONZALEZ

EXECUTIVE CHEF, CAFÉ YSABEL AND BUENISIMO; CULINARY ARTS DIRECTOR, CENTER FOR ASIAN CULINARY STUDIES

What I did for this issue Whipped up recipes perfect for two for Weekend Entertaining **Currently busy with...** "Aside from teaching at our school and Café Ysabel, I'm about to launch my first cookbook, *Meals in Minutes*. I also recently launched the new first anniversary menu of Buenisimo at Eastwood Mall, and we're about to open an Asian café right beside Café Ysabel."

Training ground "I studied at the Center for Asian Culinary Studies before going for further studies abroad—The Culinary Institute of America in New York and Napa Valley, and Le Centre de Formation d'Alain Ducasse in Argenteuil, France. Recently, I've been going around Southeast Asia and taking customized advanced courses to further develop my Asian technique." **Culinary idol** "My dad [Chef Gene Gonzalez], of course. For me, he is the Jedi. When it comes to foreign chefs, no one beats Thomas Keller. I just love how organized he is and how obsessed he is with details"

Favorite ingredient "White truffle oil. I am a truffle addict." **Why I love to cook** "I love the whole process, from buying the ingredients to turning them into a work of art. There is something about cooking that keeps me yearning for more. And I don't feel like I'm working when I'm in the kitchen—that's priceless." **Dessert picks** "Definitely Delize cheesecake, our Chocolate Bourbon Cake at Café Ysabel, Cibo's Tiramisu, Vargas Kitchen's Butter Cake."



MYKE "TATUNG" SARTHOU

CHEF

What I did for this issue Recipes for classic Indian dishes in "Close to Nirvana" **Currently busy with...** "Aside from doing catering projects, I hold Friday night gourmet dinners at home where I prepare a special menu every week. I don't advertise but it has picked up through word of mouth. Cooking in the comforts of your own home kitchen is different as you always feel that you are cooking for people you love. And that's what I do. The food has a different vibe." **Upcoming projects** "I'm working on 'Berdelicious', a gourmet farmer-chef cookfest slated to happen next summer. We'd like to encourage local chefs to work more closely with artisan and organic farmers to come up with new dishes using local, indigenous, and seasonal ingredients." **Why I love to cook** "I love how it makes people feel. I see eating as a social event; it brings out a sense of oneness among diners, and the experience is heightened especially when the food is really good. It melts hearts." **Kitchen philosophy** "Season your food with love. As a kid learning to cook, my technique for getting the seasoning right was to picture everyone in the family who was to partake of a meal and add a dash of salt or pepper for each person. It somehow gave me a sense of how to season my food, and it still works for me today." **Favorite ingredient** "Fresh cilantro! Another thing that I always have in my pantry is flour—a variety of them, in fact, for baking artisan breads."

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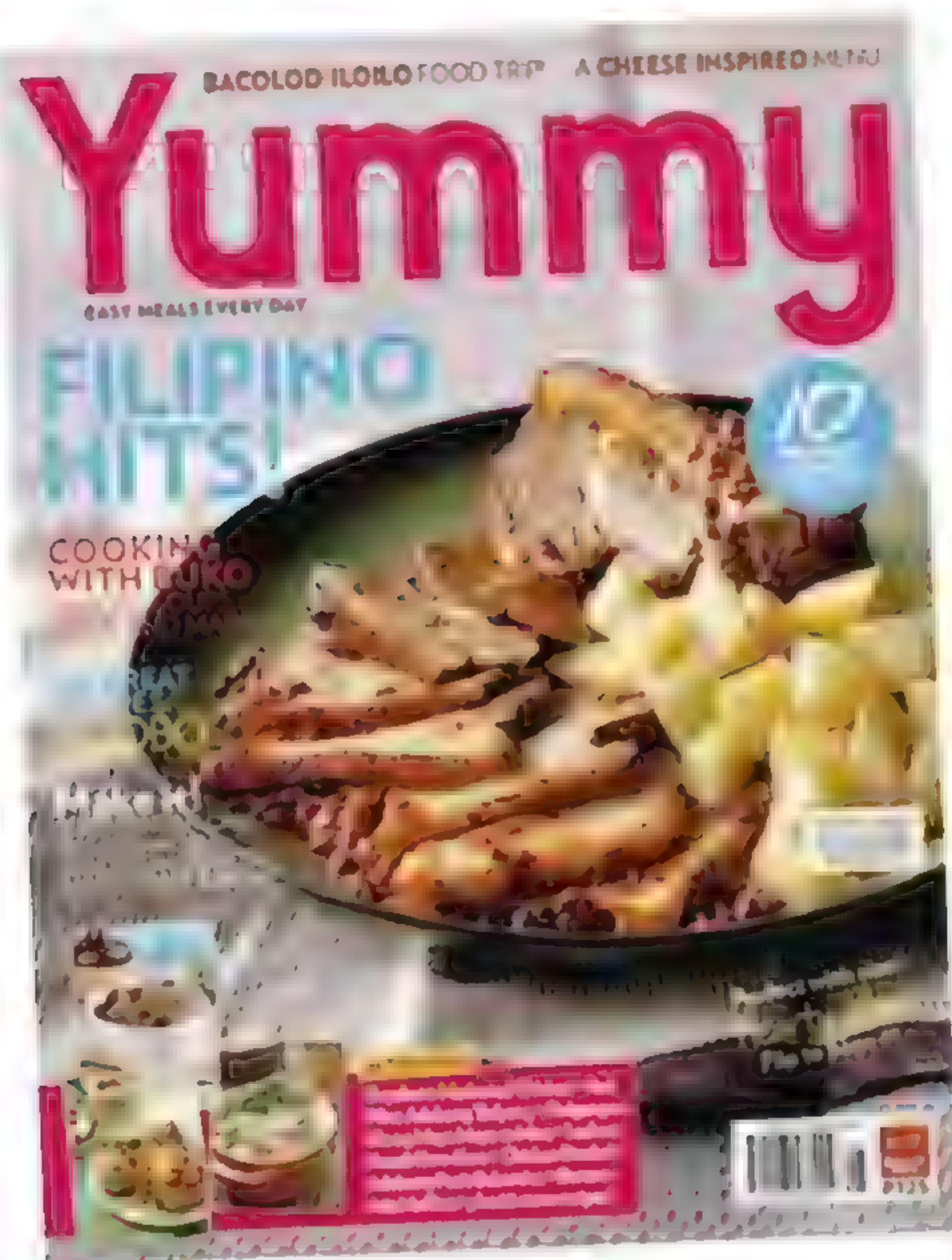
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Your letters



FILIPINO FOR THE WORLD

I've been buying *Yummy* since Day One. I was so overwhelmed by how beautiful and how different it is from other magazines. All the ingredients are available locally; the list of new recipes to try is endless; and the best part, the dishes are not

difficult to make. Your mag is absolutely a winner! The September 2010 issue is an answer to a prayer I've long had. Eat your heart out, world! Filipino food just had a fabulous rebirth in this issue of *Yummy*. Thank you very much. You made me believe that Filipino food is at par with all other cuisines.

Chiara Julie Ann Sacdalan



FACEBOOK COMMENT

I love your recipe feature, "Six takes: Adobo" (September 2010, page 50) It's really very interesting to try different preparations of the all-time Filipino favorite food. The plus factor? All the dishes are very easy to cook. Even a busy homemaker like me can dabble with them in the kitchen! In your future issues, can you please include a directory on where to find not-so-common ingredients, as well as alternative names of seasonings and veggies. I sometimes get bogged down when I come across an unfamiliar ingredient. Thanks!

Tanya Karina Cabbab Ortha

From the editors: Great suggestion, Tanya! We'll work on that ingredient directory and shopping guide! Meanwhile, happy cooking!

WEEKEND BAKING

Hi, *Yummy*! I just want share how much I enjoy your super easy yet extremely yummy recipes. After a long week at work, I always try to de-stress by baking or cooking. Last week, I tried the Outrageous Chocolate Chip Cookies (March 2008, page 24) by Aileen Anastacio. It was a success! I shared it with my family and friends, and they all loved it. My brother and I also had fun taking pictures of the cookies.

Thank you and more yumminess to your magazine!

Pam Jorolan

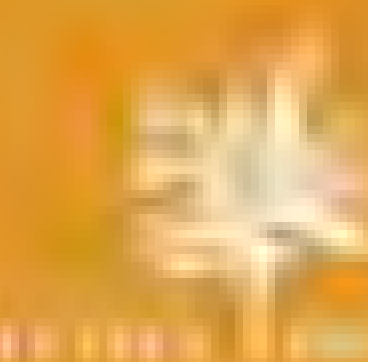


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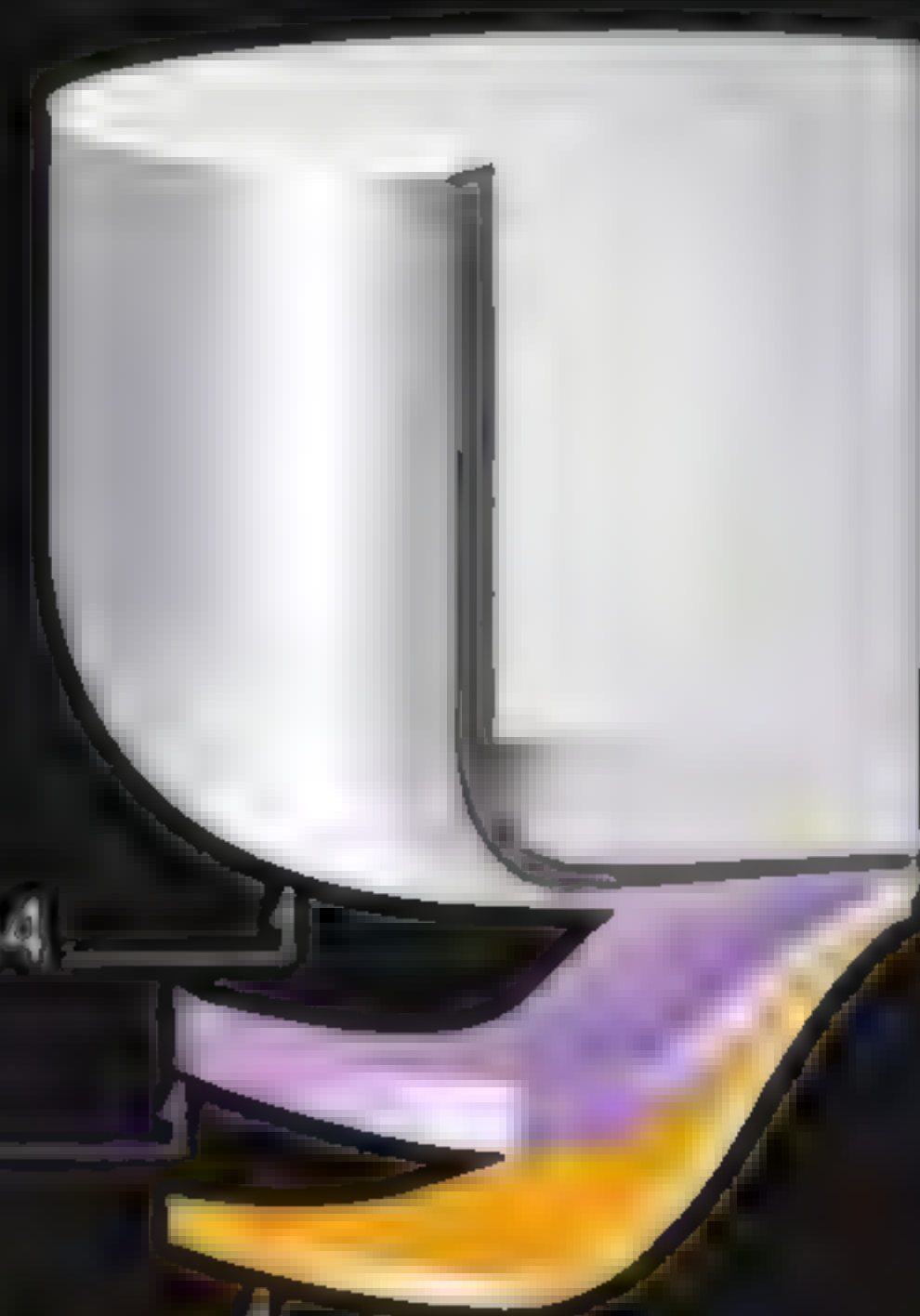


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ZEBRA

Kick-start the Holidays

Why wait 'til the last minute to plan those special meals? Start now, with an array of food programs that will surely complete your holiday food experience.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
 <p>Get new party ideas.</p>	1		3	 <p>Find the best restos for my balik-bayan relatives.</p>	5	
<p>Prepare a memorable feast for family and friends with the help of Sam Oh & Jackie-Ang Po on</p>				<p>Let Tonipet Gaba show you the best eats in town on</p>		
7		9	 <p>Plan an Asian feast for my class reunion.</p>	11	12	
14	 <p>Search for quick & easy recipes.</p>	16	<p>Classic Asian recipes from chef China Cojuangco's travels in</p>		<p>my favorite recipes*</p> <p>Several times daily</p> 	
	<p>Fresh, hot, fast meals from chef mom Rosebud Benitez on</p>				 <p>Channel 11</p>	

Yummy Ideas

Delicious *duo*

TABLEA BROWNIES

In this recipe, the fudgy favorite goes local with the use of our prized *tablea* chocolate. The result: light in taste and texture, and superb with a dollop of decadent *tablea*-jam sauce. In a pan, melt together 1 cup butter and 1 cup chopped *tablea tsokolate*; cool. In a bowl,

whisk together 2 cups sugar, 2 cups flour, and 1 teaspoon salt. Beat 7 large eggs in butter-*tablea* mixture. Fold in dry ingredients; do not overmix. Transfer to 2 prepared 8x8-inch pans and sprinkle with ¼ cup chopped nuts over each pan. Bake in a preheated 350°F oven for 30 to 35 minutes.

Makes 18 brownies. To make the *tablea*-jam sauce: Boil 2 *tablea tsokolate* with ¾ cup water and ½ cup sugar (less if you want it less sweet) until thick and the *tablea* is melted. Swirl in a tablespoon or two of black currant jam or your preferred jam. Serve on the side with the brownies.





Twisted treat

GLAZED CHOCOLATE PRETZEL

The classic pretzel gets a chocolate cookie makeover—so cute and yummy! Sift together $2\frac{1}{2}$ cups flour, $\frac{1}{4}$ cup cocoa powder, and $\frac{3}{4}$ teaspoon baking powder. Set aside. Cream $\frac{3}{4}$ cup butter and $\frac{3}{4}$ cup sugar. Add 1 egg and 1 teaspoon vanilla extract; mix. Add in sifted dry ingredients. Form into a ball. Chill for at least 1 hour. Divide dough into two parts. Work with one part first, divide into pieces and roll out. Dust with flour. Roll dough into long strips and line on a tray. Chill again for 20 to 30 minutes. Shape into pretzels and bake in a preheated 350°F oven for 8 to 10 minutes. Cool. To glaze, drizzle melted white chocolate over cooled pretzels. *Makes 3 to 4 dozen.*



Studded disks

CHOCOLATE MENDIANTS

Thin, melt in-your-mouth chocolate disks with dried fruit and nuts? Oh, such sweet delights! (For the kiddos, gummies and cookie bits will surely get a thumbs-up!) First, line trays with a silicone mat or baking paper. Melt separately $\frac{3}{4}$ cup each dark chocolate, white chocolate, and milk chocolate. Drop spoonfuls of chocolate on tray and top with chopped dried fruit (cranberries, apricots, mangoes, or raisins) and chopped nuts (almonds, pecans, pine nuts, or cashews). Other toppings to try: candied ginger, toasted coconut, cookies. Chill and serve. *Makes 2 dozen per variety.*

Sweet and saucy

WHITE CHOCOLATE PENNE WITH PISTACHIOS AND GOAT CHEESE

Give pasta a unique, slightly sweet twist by throwing in some white chocolate! This addition gives it a delicious creamy, sweet-savory note that's so worth a try. To start, boil water (according to package directions of a 300-gram pack penne) with 1 cup wine and 2 tablespoons rock salt. Place uncooked penne and $\frac{1}{2}$ onion (sliced). Cook; drain and set aside. Make the sauce: In a pan, heat $\frac{1}{2}$ cup goat cheese, 2 tablespoons cream cheese, and $\frac{1}{3}$ cup fresh milk until melted. Season with salt and white pepper. Remove from heat and mix in $\frac{1}{3}$ cup melted white chocolate. Toss in pasta. Garnish with pistachios and grated dark chocolate. *Serves 2 to 3.*

Chocolate cheer

Be it for an anytime-of-day indulgence, a party spread highlight, or holiday giveaways, these four creations deliver joy and good times.



Mini munchies

WHITE CHOCOLATE MALLOW CUPS

What do you get when you combine white chocolate with mini marshmallows, dried fruit, crushed cookies, and nuts? These winning nibblers! Melt $\frac{3}{4}$ cup chopped white chocolate in a double boiler. In a bowl, toss together $\frac{3}{4}$ cup mini marshmallows, $\frac{1}{4}$ cup chopped pecans, $\frac{1}{4}$ cup chopped dried apricots, $\frac{1}{4}$ cup crushed cookies (we used oatmeal and chocolate chip cookies). Pour in melted chocolate; toss until well-coated. Scoop into mini paper cups and chill for 15 minutes. Drizzle melted dark chocolate over chilled marshmallow cups. (You can substitute with your preferred nut and dried fruit combo.) *Makes 4 to 5 dozen.*



DRINK OF
THE MONTH

TIRAMISU AFFOGATO



Get your caffeine and dessert fix in one go. Creamy, cold, and super easy to make, there's no better way to cap a special meal.

Place 2 large scoops vanilla ice cream in a mug or glass. Drizzle with 2 to 3 tablespoons chocolate syrup. (To make chocolate syrup: Melt 100 grams dark chocolate, then mix together 1 (250-ml) pack all-purpose cream, 1 tablespoon cocoa powder, 2 tablespoons instant coffee powder; chill.) Top with 3 pieces ladyfingers, broken into big chunks. Serve with 2 shots of espresso on the side. Pour espresso into glass when ready to indulge. Serves 1 to 2. Recipe by Angel's Kitchen restaurant.



Bench scraper,
P323 at Cooks
Exchange

BENCH SCRAPER

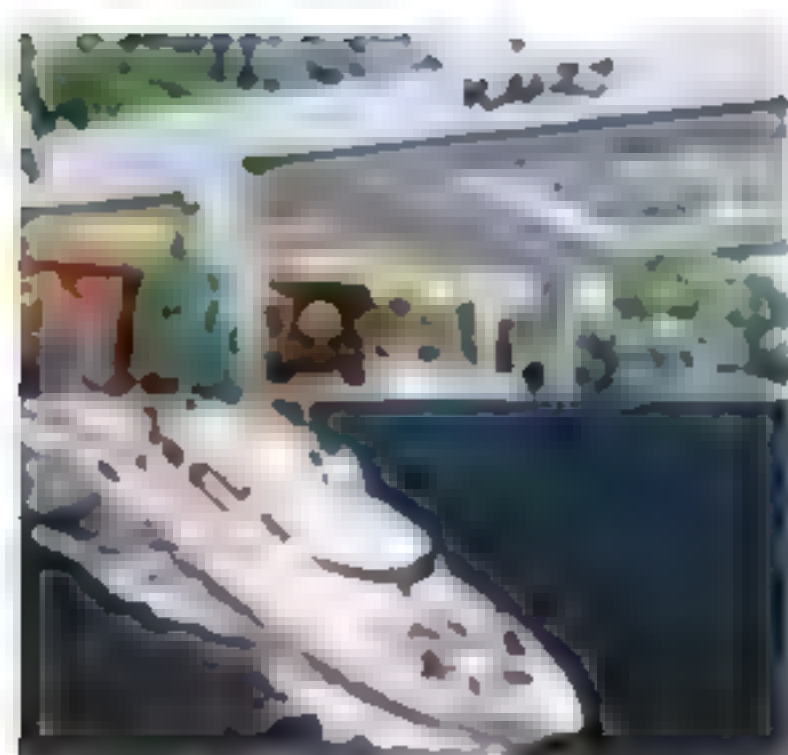
This kitchen essential helps make everyday cooking and baking tasks so much easier. Here are three ways to use it.

The great divide Portioning out dough for bread-making? Use the bench scraper. This one has a ruler on the other side, so you can make sure you're dividing equally.

Veggie tales After cutting up lots of vegetables, don't use the back of your knife to transfer them to the pan—it'll take longer and you may even accidentally cut yourself! Use the bench scraper instead.

Smash hit For smashing garlic, this tool is tops. The wide surface area means you can smash more cloves at the same time.

THE TRY-IT-TASTE-IT ROW



The Great Hyatt Getaway Dreaming of Thailand, Hong Kong, China, Macau, or Singapore? Increase the odds of making it happen by visiting Hyatt Hotel and Casino Manila. The hotel is celebrating its sixth year by giving away six amazing prizes—including trips to these dream destinations! The "Great Hyatt Getaway" raffle promotion runs until December 15, 2010. For more information, call 245-1234.

The Great Hyatt Getaway Dreaming of Thailand, Hong Kong, China, Macau, or Singapore? Increase the odds of making it happen by visiting Hyatt Hotel and Casino Manila. The hotel is celebrating its sixth year by giving away six amazing prizes—including trips to these dream destinations! The "Great Hyatt Getaway" raffle promotion runs until December 15, 2010. For more information, call 245-1234.

Chocolate Fudge Cake At Red Ribbon, we found the chocolatiest, fudgiest cake that you can enjoy—chilled or warmed for a lava effect (just zap in the microwave for a few seconds!). This moist chocolate pound cake is layered with a luscious fudge filling and smothered with velvety chocolate icing.

Available in junior and regular sizes, at Red Ribbon shops nationwide.



Starbucks VIA Ready Brew With these little packs of microground coffee, made with 100-percent natural roasted Arabica beans, you can now have the green siren's brew anytime, anywhere (even on an airplane). With its solid, rich flavor, you can even use it for your baking projects. Also available in decaf; at all Starbucks stores nationwide.



Elaine's FOOD ADDITION



Fruity Float

Put a new spin on this old-timer—use soda crackers instead of graham crackers for that sweet-and-salty touch.



In a bowl, mix together **1 (250-ml) pack Nestlé all-purpose cream** with **$\frac{1}{3}$ cup condensed milk**. Prepare **$\frac{3}{4}$ to 1 cup soda crackers**, crushed, and **$2\frac{1}{4}$ cups fruit cocktail**, drained. Layer the crushed crackers, fruit cocktail, and cream-condensed milk mixture in bowls; repeat until you reach the rim, ending with the crushed crackers. Garnish with drained fruit cocktail, if desired. Chill before serving. *Serves 4.*



REVIEW SPOTLIGHT

Ready For Dessert

David Lebovitz's new cookbook will make a fine addition to any baker's bookshelf.

Ready For Dessert is a compilation of over 170 recipes of renowned pastry chef David Lebovitz. If you love baking and have an insatiable sweet tooth, you absolutely must get this book. Cookbooks are pretty pricey and I've become more judicious about my purchases, but *Ready For Dessert* is one that I would willingly shell out money for. Why? Lebovitz is a master at putting old ingredients together in new ways, his simple and straightforward recipes always deliver

what they promise, and he never makes things more complicated than they need to be.

The book is a nice balance of classics-with-a-twist (Banana Butterscotch Cream Pie, Minty Brownies) and the newer and more exotic (Rosemary Cookies with Tomato Jam, Guinness-Gingerbread Cupcakes), so you can make your old favorites and mainstays but still experiment and push the sugary envelope. Though some recipes use ingredients that aren't easily available here, they also often involve several simple components that you can mix and match with other recipes. So if you can't make the White Nectarine Sorbet with Blackberries, you can at least make the Five-Spice Cookie Cups that it is served with.

Baking is all about precision and exactitude so it often seems like a terrifying pursuit—but Lebovitz's recipes make everything seem a lot less daunting. He is the kind of chef who is generous with his secrets; he wants you to succeed.—Liezl Yap

Ready For Dessert is available at National Book store for P1,469. David Lebovitz's blog is at www.davidlebovitz.com.



Chef's tip

Want a unique twist for your desserts? Add candied garlic. Just boil peeled garlic cloves with honey, sugar, and water; reduce. Eat it with vanilla ice cream, pair with jam and crackers, or add to your favorite desserts!

—Nanz Cruz, Associate Chef, Krazy Garlik at Greenbelt 5



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LEARN IT: Packaging baked goods

THE DILEMMA This holiday season, you want to give your friends the gift of home-baked goodness. But how do you pack cookies or brownies to ensure they stay fresher longer?

HOW TO PACK IT Look for food-grade materials for your goodies. Purchase packaging materials that are specifically meant for storing food, like these metal tins (available at Cooks Exchange and Sweetcraft). Baked goods stay fresher longer if the packaging is airtight, and the tins are easy to jazz up and personalize. Plus, they can be reused! To minimize cookie or brownie breakage, stuff crumpled wax or parchment paper in the empty spaces. Also helpful: Attach instructions to your gift to let the receiver know where to store your lovingly baked goods—should they be chilled or simply stored in a cool, dry place? When deciding what to bake

and give, choose treats that travel well or maintain their quality for longer periods of time. Avoid giving delicate items that quickly dry out; instead, go for harder treats such as blueberry muffins or banana bread.



Good stuff

Easy Stuffed Apples

Here's a naturally sweet treat that you can indulge in without feeling guilty!



GRAB ½ cup roughly chopped pecans • ¼ cup raisins • ½ cup muscovado sugar (add more if your apples aren't too sweet) • ½ cup rolled oats • ½ teaspoon cinnamon • 2 tablespoons warm water • 4 Fuji apples

MAKE In a medium bowl, mix together pecans, raisins, sugar, rolled oats, cinnamon, and water. Set aside. Using a vegetable peeler, peel a small strip around the top of each apple. With an apple corer or melon baller, scoop out the seeds and some of the apple flesh, creating a good-sized hole. Stuff with the pecan-raisin mixture. Place in a microwave-safe dish with sides; pour a little more water over the apples and into the dish. Microwave on high for 5 to 8 minutes (or until the apples change color), stopping halfway to baste the apples with the juices. Transfer to another plate and serve immediately. Serves 4.

We asked: WHAT'S YOUR FAVORITE WAY TO MAKE DESSERT WITHOUT USING THE OVEN?

Chocolate Icebox Cake! Combine cocoa powder, evaporated milk, sugar, egg yolks, butter, and vanilla over heat, pour over ladyfingers, then top with stiffly whipped egg whites and sugar. It only takes me 30 minutes to do this after lunch while my kids nap, then I pop it into the freezer so it can be ready as dessert after dinner.

—Lisa Mapa Sator

Have you tried steamed pumpkin stuffed with sweetened red beans? Yummy!—Leila Aquino Bermudez

Grilled pineapple slices with cream cheese and Nutella! Just pan-grill the pineapples, top with cream cheese, whipped cream, warmed Nutella, and sliced almonds.—Marites San Miguel Alcantara

We make graham mango floats at home. It's so easy, even kids can do it! You can substitute sliced strawberries or bananas for the mangoes.—Jen Ybañez

Store-bought chiffon cake topped with whipped cream and canned fruit cocktail! Yum!—Karen Picart-Guillermo

We love making *pastillas* at home. Just mix powdered milk with condensed milk, shape and roll in sugar.—Farah Calub

Next question

Christmas is here! What are your favorite treats to make and give away during the holiday season?

Post your answers on www.facebook.com/yummymagazine, and check out next month's issue for your yummy ideas.



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shopping

Divisoria

Whether shopping for your own personal kitchen or your burgeoning food business, Divisoria is the place to source your kitchen and baking basics. It's crowded and it's crazy, but with the huge selection and bargain prices, you'll find that it's worth the trip.

At **Alcantara General Merchandising** along Tabora Street (tel. no.: 491-5516; mobile no.: 0932-9175762), grab a variety of small kitchen helpers.



Aside from grating Parmesan and Pecorino, you can use this to shave other ingredients like fruits, vegetables, and even chocolate. **Cheese shredder (P150 for big)**



Use these to blend ingredients until smooth or to incorporate air into your batter. **Stainless steel whisk (P60 each for small, P180 each for large)**

Make the Christmas season staple right in your own kitchen! **Puto bumbong maker (P300)**



The big bowls are ideal for mixing batter and the small ones are perfect for mise en place. **Stainless steel mixing bowls (P25 each for small, P210 each for big)**



At **Omega** along Tabora Street (tel. no.: 243-2760), you can score baking tools and more.

Used for baking chiffon cakes, it has a unique shape and a hole in the center to keep the temperature regulated when baking a cake. **Cake mold (P150)**



Not fond of stainless steel? Divisoria is also home to Teflon kitchen tools. **Masflex nonstick flat square pan (P400)**, **Masflex nonstick round pan (P350)**



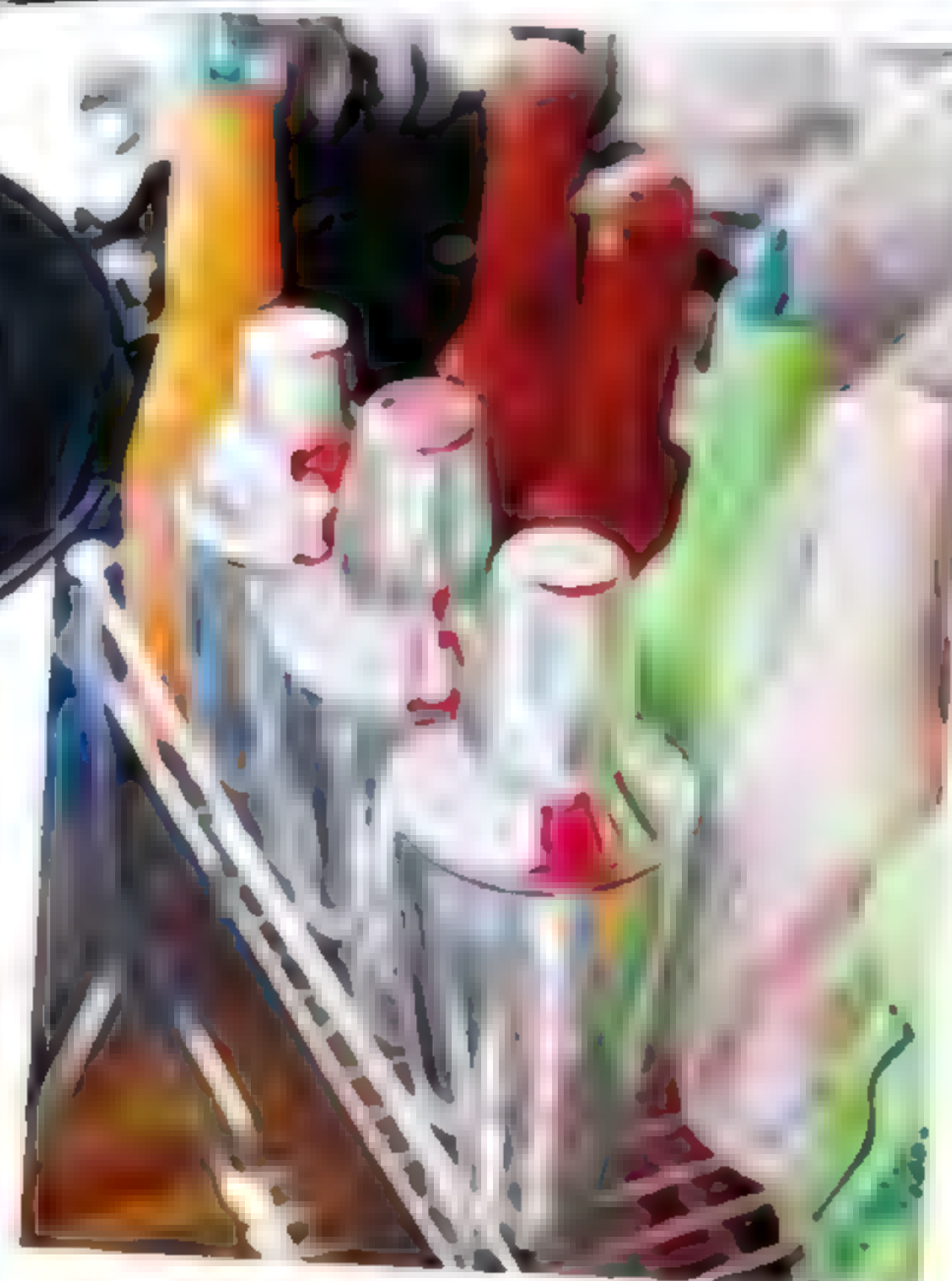
Scattered by the sidewalk!



Color me pretty! You'll also find bright and fun plastic dinnerware along the streets of Tabora. **(P10 each for bowls, P13.50 each for plates)**



Putting up a siopao and siomai food stall? This is a must-have. **Steamer (P1,000 for small, P1,400 for big)**



Feel like manning the bar? Make a myriad of cocktails with the steel shakers. Use the colored bottles to practice fancy moves for a bartending exhibition. **Stainless steel shaker (P250 for big); Bartender practice bottle (P220)**

These are made of a thicker, sturdier material. Use them to boil and slow-cook stews. **Stock pots (P650 for a set of 5)**



At **Jasper Commercial** on Sto. Cristo Street, large kitchen tools abound.

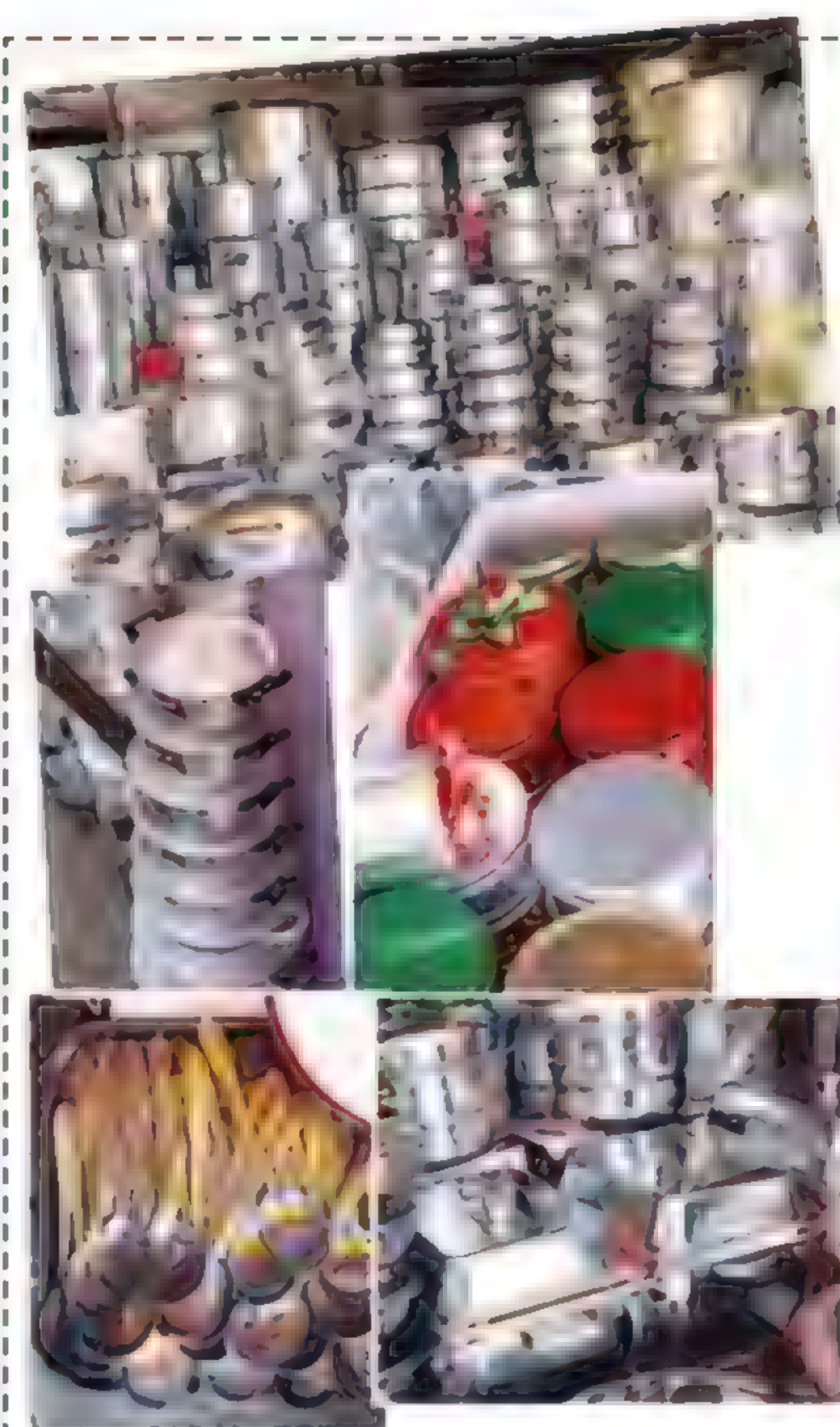


Cook enough rice to feed a crowd! **Large rectangular pot (P5,500)**

Do away with the grease! Drain with these. **Strainers (P450 for 4 pieces)**



Need something quick and easy for dinner? Stir-fries are the key! Get a bunch of these and fry away. **Woks (P898 for a set of 6 small woks, P2,670 for a set of 6 large woks)**



CATERER'S HAVEN

Starting your own catering or food order business? Tabora Street is home to a wide array of cooking tools you can use to cook and serve up huge volumes of food. We spotted stainless steel stew pots (P400 for a set of four), tin canisters in Christmas colors (P35 each), jumbo stockpots (P1,500 for a set of four); square chafing dishes with burner (P1,120 each); round chafing dishes made in the U.S. (P1,120 each); and stainless steel serving spoons (P25 each).

Ariel Manuel

At the helm of foodie favorite Lolo Dad's, the award-winning chef shares a thing or two about hard work and everyday cooking.



Were you fond of cooking as a child?

No. I'm an accidental chef. I never thought I was going to be a chef. I don't have any formal training in culinary arts. I have mentors in different hotels—that's how I learned. When I was in college taking architecture, I worked in Hyatt Hotel at the same time. I started there as a waiter and I saw the chefs in action in the kitchen. I enjoy every moment in the kitchen. I can stay in the kitchen for 36 hours.

How did your career progress?

I started my career in the old Hyatt Hotel on Roxas Boulevard. And then I moved to The Peninsula Manila. After that, The Shangri-La Hotel. I was part of the opening team and that's where I met my wife, Mia, who's also a chef. After that, I worked in The Heritage Hotel Manila for a very short period. I also worked in The Mandarin Oriental for five years, as a sous chef at Tivoli Grill. The Westin Philippine Plaza was my final hotel. After that, my wife, my brother-in-law, and I opened Lolo Dad's Café in 2000, less than a year after Lolo Dad,

my father-in-law, passed away. We just turned 10 years old last February.

You mentioned that you personally do market-shopping for Lolo Dad's.

Yes, for some of the items. We have a lot of importers so I do get a lot of our stock from them. But the salads greens and vegetables, I get them locally. I enjoy Arranque, they have vegetables there. I get my seafoods in Seaside Market on Macapagal Boulevard. I go to the market twice a week.

What is your favorite ingredient to work with?

I have a lot! Number one is garlic. It gives a lot of flavor, most especially in marinades. I also like asparagus. For me, it's very versatile. I simply sauté it. That's the best way.

What's your favorite grocery aisle or section?

I would say the spice section. But I also like the marmalades and jams section. I go to Cash and Carry because they're cheaper there. I usually get marmalades, calamansi concentrate, syrups. For our personal consumption, I like orange marmalade.

What is your favorite kitchen tool or gadget?

Tongs—that's the extension of my arms. Without that, I am nothing. I also like the hand blender because I make a lot of foams. It's also useful for reviving sauces and making purées.

What for you is the perfect family meal?

We have to have rice. My son, especially, cannot live without rice. He likes fish, too, so we normally eat fried *bangus* with fried eggplant and soy sauce on the side. That's it! My wife Mia makes melon juice; she prepares it ahead of time and chills it. Very simple. We eat simple foods. *Lutong bahay lang.*

What's a quick recipe you can put together at home?

Just use all the leftovers in the fridge! Make a pasta salad or a baked pasta and cheese. I'd check the chiller and whip up something out of whatever is available. I don't need to always go and buy from the supermarket.

Any advice for home cooks?

Make dishes that are easy and natural, just like your mother's recipes. Those are the things that you don't forget, that you cannot get from any restaurant.



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Candy corner

Sweet dreams are made of these! These sugary additions will make your homemade desserts that much more tempting.

Have a ball

(1) Our favorite break-time chocolate bar gets reinvented as bite-size bits. They're perfect for dressing up plain ol' vanilla ice cream, or as a sweet surprise in the center of a cupcake. *Kit Kat Bites*, P36.25, *Robinsons Supermarket*

Rainbow bright

(2) If you want to make something an instant hit with the kids, just add these rainbow-colored delights! *Candy sprinkles*, P37.50, *The Landmark*

Out in the sticks

(3) No matter what the occasion, a scoop of ice cream always looks so much more festive and special with a stick or two of these crunchy wafers. *Strawberry Stik-O*, P47.50, *SM Hypermarket*

Catch the worm

(4) Place ice cream on a crust of crushed chocolate cookies and top with these gummy worms to make Wormy Mud Pies! *Trolli Sour Glowworms*, P52.50, *Robinsons Supermarket*

Icing on top

(5) Got a baking emergency and running out of precious time? Preserve your sanity and call for backup! Frosting-in-a-can is almost as good as the real thing. Available in vanilla, too. *Betty Crocker Rich and Creamy Chocolate Frosting*, P123.75, *Rustan's Supermarket*

Soft and sweet

(6) Scatter over a pan of brownies before baking for yummy, gooey goodness. Or, if you've got graham crackers and chocolate, make s'mores! *Markenburger twisted marshmallows*, P37.75, *Robinsons Supermarket*

Christmas na!



Dahil may fruit salad with NESTLÉ Cream na!



Hooray, it's November once again! Last year's dessert issue was a special one—my yummy Chocolate Caramel Bars made it to the cover! This year, I've prepared a layered ice cream cake that will surely win the hearts of dessert lovers everywhere. What I like about it is that it doesn't require any special skills. Anyone can make it! I'm sharing a good chocolate cake recipe for the base, but if you're not in the mood or don't have enough time to bake, you can simply buy ready-made chiffon cake or pound cake. You can also experiment with other ice cream flavors to create your own personalized ice cream cake.

You'll need to practice patience with this recipe though. It will take some time for the ice cream to set. And you'll need to let each ice cream layer set before adding a new one to come out with a neatly layered cake. The good thing? You can make this days in advance and it will keep well as long as it's stored in the freezer. I like to add some shaved chocolate on top and serve this with some whipped cream on the side. It adds texture and drama to this dessert. And if you serve it with a shot of espresso? Mmm, all I can really say is, yummy!

Ice Cream Cake



ICE CREAM CAKE

Makes 3 (9x5x3-inch) cakes **Prep Time** 20 to 30 minutes, plus 7 hours to overnight freezing time **Baking Time** 30 to 35 minutes

For the chocolate cake base

- ☐ $\frac{2}{3}$ cup sugar
- ☐ $\frac{2}{3}$ cup all-purpose flour
- ☐ 1 teaspoon baking powder
- ☐ $\frac{1}{2}$ teaspoon baking soda
- ☐ $\frac{1}{2}$ teaspoon salt
- ☐ $\frac{1}{3}$ cup cocoa powder
- ☐ $\frac{1}{3}$ cup water
- ☐ $\frac{1}{2}$ cup milk
- ☐ $\frac{1}{4}$ cup vegetable oil
- ☐ 1 egg
- ☐ 1 teaspoon vanilla extract
- ☐ 3 to 4 $\frac{1}{2}$ cups pistachio ice cream, divided
- ☐ 3 to 4 $\frac{1}{2}$ cups vanilla ice cream, divided
- ☐ 3 to 4 $\frac{1}{2}$ cups mocha ice cream, divided
- ☐ shaved chocolate for garnish
- ☐ whipped cream for garnish (optional)

1 Preheat oven to 350°F. Grease, flour, and line an 8x12x2-inch baking pan. Set aside.

2 In a large bowl, stir together sugar, flour, baking powder, baking soda, and salt.

3 In another bowl, combine cocoa powder with water until it becomes a smooth paste. Gradually stir in the milk, oil, egg, then the vanilla. Beat by hand using a wire whisk or beat on medium speed for 2 minutes. Gradually add the liquid mixture to the dry mixture. Stir just until combined. Do not overmix.

4 Pour batter into the prepared pan. Bake for 30 to 35 minutes or until a toothpick inserted in the center of the cake comes out clean. Let cool for 10 minutes; remove from pan and transfer to a wire rack. Cool completely. Cut the chocolate cake into 9x5-inch pieces.

5 Assemble the ice cream cake: Line a 9x5x3-inch loaf pan with plastic wrap. Scoop 1 to 1 $\frac{1}{2}$ cups softened pistachio ice cream into the pan. Spread and level using a spoon or an offset spatula. Place in the freezer and allow to set for at least 1 hour. Scoop 1 to 1 $\frac{1}{2}$ cups softened vanilla ice cream over the pistachio ice cream. Spread and level using a spoon or an offset spatula. Place in the freezer again and allow to set for at least 1 hour. Repeat the procedure with 1 to 1 $\frac{1}{2}$ cups mocha ice cream. Place 1 piece cut chocolate cake over the mocha ice cream. Repeat with the rest of the ingredients to make 3 ice cream cakes. Leave to set overnight or at least 4 hours in the freezer before serving. Unmold cake onto a plate, chocolate cake side down. Garnish with shaved chocolate.





Long before turkey became readily available locally, my Polish-American grandmother would serve us her special stuffed turkey for occasions like Christmas and Easter. Besides the juicy dark meat of the thigh, I looked forward to the apple-bacon-onion-celery bread stuffing with gravy on top and cranberry jelly on the side. I didn't know until much later that her secret ingredient was chicken liver but by then, it didn't matter. I was hooked on the flavor combination.

I never really wondered where my grandmother got her turkey until I myself became a cook and wanted to learn to roast one just like hers.

About 10 years ago, it was an effort to get your hands on a turkey, so I first practiced roasting fowl on the largest chickens I could find at the grocery. Today, Butterball turkey is available at almost any large supermarket so feel free to use this recipe the way it was meant to be—to stuff a turkey for Noche Buena or Christmas dinner. I just have one suggestion: Don't tell anyone there's liver until they've tried it. This recipe could possibly eliminate the liver bias of some people, especially kids!

ABOUT THE COLUMNIST

A writer and former editor, Myra never knew she could cook until she married a very hungry man. Though her husband is gone, they have three sons who are now just as hungry as their dad and are her main critics every day, especially when she's testing new recipes. She has also come to discover her inner foodie and, with her boys in tow, plans to eat her way around the world.

GRANDMA'S BACON AND APPLE STUFFING

Makes Enough stuffing for 1 large turkey or 2 large chickens, and some leftover to serve on the side **Prep Time** 15 minutes **Cooking Time** 30 minutes

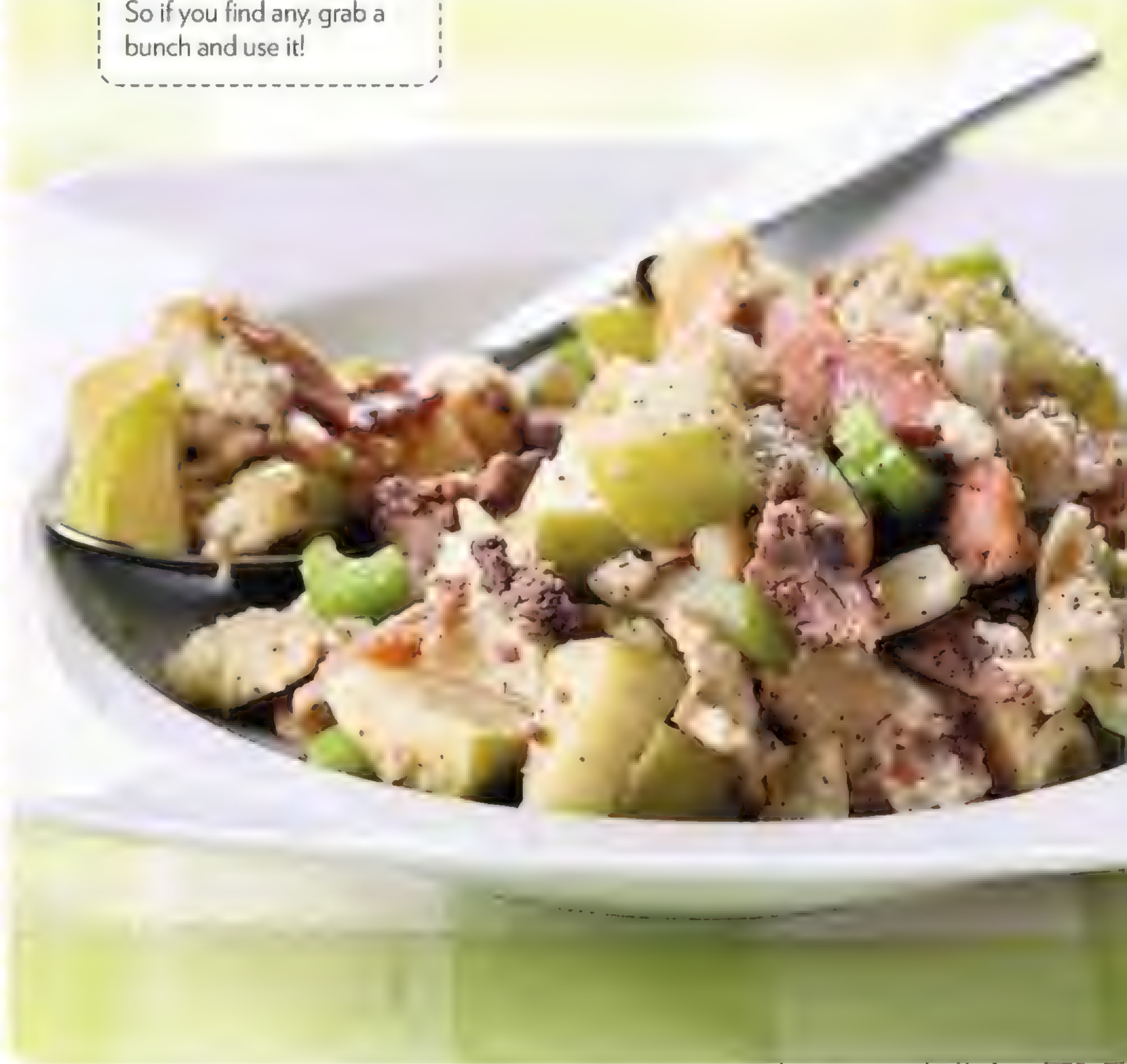
- ▢ 200 grams uncooked bacon, chopped roughly
- ▢ 1 white onion, peeled and chopped
- ▢ ½ cup chopped celery stalk
- ▢ 1 green apple, cored and sliced into chunks
- ▢ 1 cup chicken liver, chopped roughly
- ▢ 3 cups fresh bread cubes
- ▢ 1½ cups milk
- ▢ salt and pepper to taste
- ▢ ¼ cup celery leaves, chopped

1 In a large saucepan, fry bacon until golden. Add onion, celery, apple chunks, and liver. Stir until well combined, then cover, lower heat, and allow vegetables and apples to soften; about 10 minutes.

2 In a large bowl, soak bread cubes in milk. Mix together until bread is completely wet.

3 Add the bread mixture to the pan and mix well. Break up any large chunks of liver. Season with salt and pepper to taste. Expect a slightly soggy mixture, but it will dry up in the roasting process. Throw in celery leaves; stir. Set aside until ready to use.

Sage advice Instead of celery leaves, I prefer to use fresh sage, but it is very difficult to find in groceries. So if you find any, grab a bunch and use it!



Make your **Christmas Merry**
with **Lady's Choice** **Myaroni**

**Chicken BBQ & Mango
Macaroni Salad**

What you need:

1 jar	Lady's Choice Mayonnaise 700mL
1 1/2 packs	Knorr Royal Salad Macaroni 400g
4 cups	grilled BBQ chicken breasts, chopped
5 pcs	mangoes, skin removed and diced
1 1/2 bars	cheddar cheese, cut into cubes
	salt and pepper to taste
	celery coarsely chopped
	cashew nuts (optional)

Procedure:

1. Cook Knorr Royal Salad Macaroni according to packaging directions. Set aside and let it cool.
2. In a separate bowl, mix chicken, mangoes and cheese.
3. Add Lady's Choice Mayonnaise and cooked Knorr Royal Salad Macaroni.
4. Season with salt and pepper. Mix well.

Makes 10 - 13 servings

**KITCHEN
TESTED**





It was in 1997 that I had my first mochi. I was in culinary school then and I'd have it when my mom came to visit. Her favorite was ice cream-filled mochi. For some reason, it always reminded me of *palitaw* or *bilo-bilo* in *guinataan*.

Since then, I've had brief encounters with mochi in Hong Kong (with ice cream and served warm with black sesame seeds inside), Japan (with chocolate or fresh strawberries in them), and a few other places. My fondness for it was recently rekindled after I had small (just like fresh water pearls!) mochi pieces on top of frozen yogurt. The mochi-yogurt combo is my new favorite and it's now a staple at home because I always have a gallon of specially made fro-yo (made by my friend, Hana Chua) and now have a reliable mochi recipe (from my Japanese pastry class classmate, Junko). Thanks, Junko! I guess you knew all along that I would one-day fall head over heels for mochi—even if it took me 12 years to discover the recipe you slipped in the book you gave me!

ABOUT THE COLUMNIST

The creator of Forget Me Not specialty cakes, Pixie is also a food stylist, cookbook author, and pastry chef instructor. She has studied at the Culinary Institute of America Greystone in Napa County, California and the California Culinary Academy in San Francisco, California. These days, she teaches Baking and Pastry Arts at MIHCA (www.mihca.com.ph) on United Nations Avenue. A frequent traveler, Pixie always comes home with the best kind of souvenir—food.

MOCHI PEARLS

Yield 3 to 4 cups **Prep Time** 30 minutes **Cooking Time** 10 minutes for the syrup

- ▢ 1½ cups rice flour, plus 1 cup for kneading and ¼ cup for dusting
- ▢ pinch of salt
- ▢ 1⅓ cups water
- ▢ ¼ cup sugar
- ▢ 3 tablespoons light corn syrup
- ▢ ¼ teaspoon clear vanilla extract or any flavoring of your choice
- ▢ food coloring of your choice

- 1 Mix together rice flour and salt; set aside.
- 2 Place water, sugar, and corn syrup in a saucepan and bring to a boil. Lower heat and continue to simmer for 4 to 5 minutes.
- 3 Make a well in the center of the rice flour mixture and pour in the sugar syrup gradually. Stir until a sticky dough is formed. Immediately turn dough onto a work surface

dusted with rice flour and knead until smooth and elastic. More rice flour can be added to prevent sticking.

4 Sprinkle vanilla or desired flavoring and knead into the dough. Knead in food coloring as desired.

5 Roll dough into long, thin logs (about ¼-inch in diameter). With a sharp knife or dough scraper, cut logs into ½-inch-thick pieces. Place mochi in an airtight container. Sift rice flour over them and toss to coat each piece. Store in the freezer until ready to use. Place on top of ice cream or frozen yogurt.



BEEF CLASSIC WITH CHEESY SPIN

The best way to enjoy dessert is having a savory beef dish first. So complete your dinner menu with this creamy beef creation as your main course.

Tying a cut of beef is a good way to hold in the meat's natural juices, keep the meat in a compact form, making it easier to handle, and ensure that it's cooked evenly. A string of cotton or linen, particularly the butcher's string or butcher's twine, doesn't burn during the cooking process or ruin the flavor of the beef, making it the best string to use for tying meat among other common kitchen strings.

When you're tying a cut of beef, remember to keep the string tight enough to hold the desired shape in place, but not too tight, so that its natural juices will ooze out from the meat during the cooking process.

Meaty Mouthful

Whether you're dishing up a pica-pica party or family feast, you can come up with a beef masterpiece with **Meltique Beef**.

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MELTIQUE
BEEF

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Pleasure with every meal



Cream cheese and beef can only result to a superb combination. Get a load of this cream-filled beefy dish with the **Meltique Beef Chuck Loin**, perfect for shabu-shabu style or your very own beef pinwheel recipe. It's rolled and shaped to maximize end trimming yield so you get the much of Aussie meat goodness.

Beef Pinwheel

1 kg Meltique chuck loin,
thinly sliced
340 gms cream cheese,
at room temperature
2 tablespoon garlic, minced
1/8 cup chopped parsley
1/8 cup chopped chives
salt and pepper to taste

1 Preheat oven to 350. Mix cream cheese, garlic, parsley and chive. Set aside. Lay a plastic wrap on a table and arrange beef slices to form a rectangle.

2 Spread cream cheese evenly unto beef. Roll beef just like rolling a maki. Secure with a pin to hold it in place. Tie with a butcher string and roast in the oven for 25 mins or till done.

NOTE: Add more garlic or lessen depending on preference.



Lately, I've been looking for a different type of tart crust with a lot of flavor and texture. I guess I've gotten quite bored of making the usual crust with flour, butter, and water. Do you share my sentiment?

Being an advocate of healthy eating, I also wanted to come up with a crust that would offer nutritious benefits. (I always like to slip in a healthy dessert into this annual Dessert Issue!) After careful thought, I came up with a tart crust that I can proudly share with you. In this recipe, nuts provide the structure, dried fruits bind with the finely chopped nuts, and water acts as the invisible paste.

To fill the tarts, I turned to a colorful mix of fruits—mangoes, strawberries, and kiwi. When I took a bite, it was like eating a cookie with fresh fruits! So yummy! I also tried it with coffee and with tea, and I can assure you you'll find it perfect with either cuppa. Enjoy!

ABOUT THE COLUMNIST

A graduate of the Peregrine school of Cordon Bleu London, Jun Jun de Guzman is a popular chef-instructor as well as programs director at the Center for Asian Culinary Studies (CACS) in San Juan. He is also a member of the Council of Chefs of the USDA-FAS. Whenever he can, Jun Jun heads abroad for further studies. Most recently, he was at The French Culinary Institute in New York taking bread courses (Parisian Breads, Whole Grain and Flat Breads, and Breakfast Breads and Pastries). He chronicles his life as a chef and shares recipes on his blog, www.chefjunjun.com.

DATE AND NUT TARTLETS WITH FRESH FRUITS

Serves 4 to 6 Prep Time 30 minutes Baking Time 15 minutes

- 1 cup toasted cashew nuts, chopped finely
- ½ cup toasted walnuts, chopped finely
- ½ cup toasted almond flour
- 1 cup finely chopped dates
- 2 to 4 tablespoons water
- sliced fruit of your choice for topping (we used mangoes, strawberries, and kiwis)

1 Mix chopped nuts and almond flour together.

2 Add dates and work until mixture binds together. Pour in water, a tablespoon at a time, to form the crust.

3 Press into pie molds and refrigerate for 30 minutes or bake in a preheated 350°F oven for 15 minutes.

4 Top with assorted fruits.

Shop tip Almond flour or almond meal is available in specialty baking shops like Sweetcraft and Chocolate Lovers.



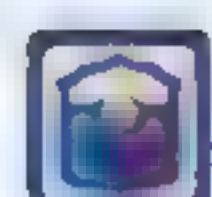
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This
Holiday Season,
make your dish
more special with



Chicken Mushroom Casserole

What you need:

- | | |
|--------------|--|
| 3 cloves | garlic, minced |
| 1/4 cup | butter |
| 8 to 10 pcs | chicken thigh fillets (or 3/4 kilo chicken), cut into serving pieces |
| 1 tetra pack | all-purpose cream |
| 1/4 cup | water |
| 1/2 cup | canned whole button mushrooms |
| 2 Tbsp | salt and pepper to taste |
| | Lady's Choice Mayonnaise |

Procedure:

1. Sauté garlic in 1/4 cup butter. Add the chicken and cook until chicken turns a little brown.
2. Add the all-purpose cream. Put about 1/4 cup of water to thin the sauce. Bring sauce to a boil then lower the heat. Let it simmer for 10 minutes.
3. Add 1/2 cup or 1 small can of whole button mushrooms.
4. Add salt and pepper to taste.
5. Add 2 Tbsp of Lady's Choice Mayonnaise for a creamier sauce. Let it simmer for 2 minutes.



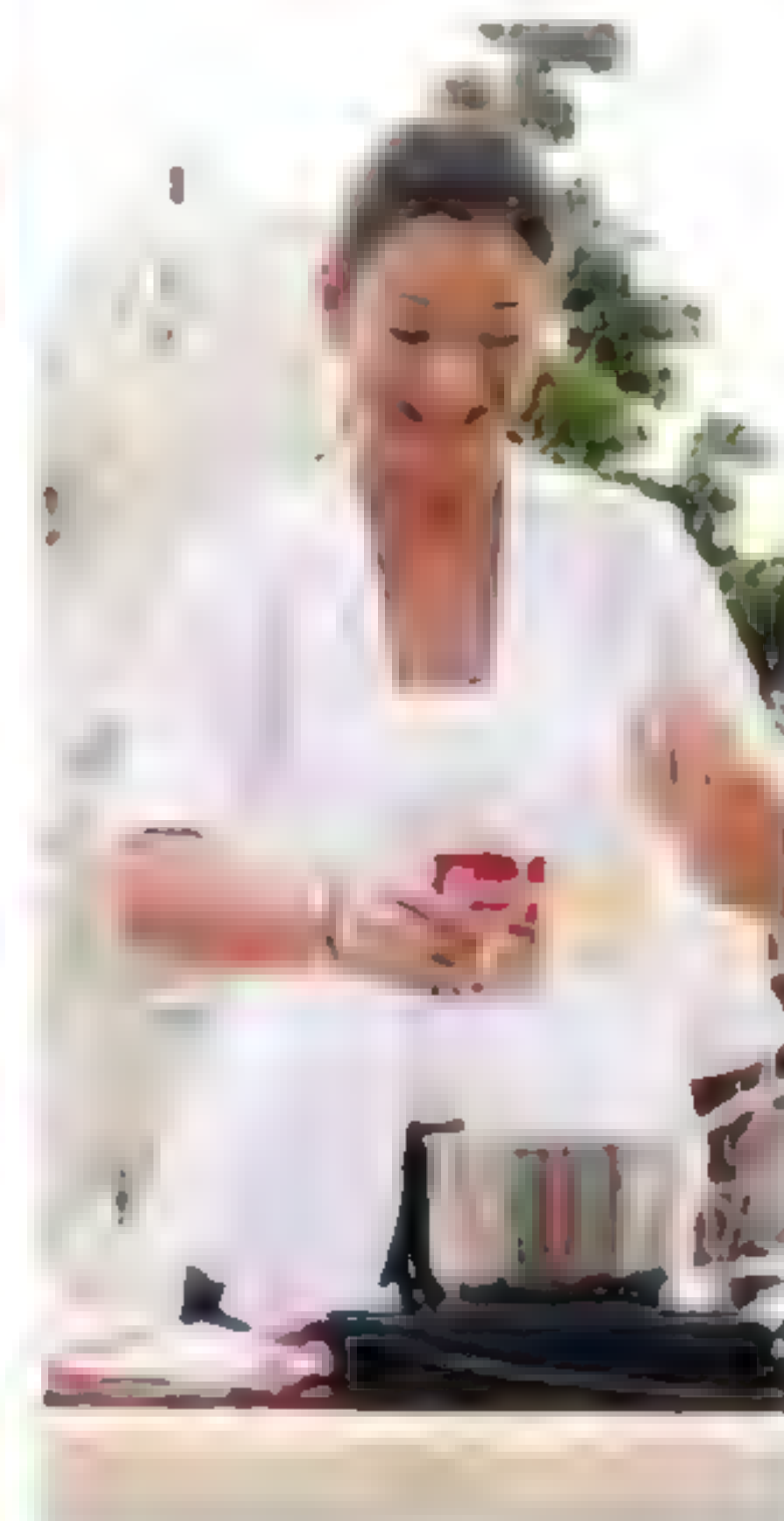
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Three years after graduating from culinary school, Chef China is truly savoring her dream job. In fact, working in the kitchen hardly seems like work for someone with that much passion for food and flavors. The best part of her day is getting to hear people say "Mmm!" right after their first bite and right before they ask for mmmore.

She admits that it's not always easy to please the critical taste buds of her family and friends, but it's a challenge that she welcomes everyday. "You must have that certain play of flavors and creativity," she shares. Even the simplest dish deserves an expert touch. That's why Chef China meticulously checks every ingredient she adds. And when she's going for that rich and creamy flavor, she trusts only Carnation Evap and Condensada to do the trick.

For Chef China, there's really no secret to expert cooking. Just trust the right ingredients, and everyday meals become mmmomentous events!



THE COOKING Mmm!

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Weekday **COOKING**



Warm and wonderful

From clear, fragrant broths to delectable creamy creations, soups are the quintessential tummy warmer. A steaming bowl is the perfect prelude to the main meal—or the star all on its own.



MONDAY

QUICK SHOYU RAMEN

No need to grab your instant noodle soup packets, this dish cooks up in a jiffy—and with an authentic Japanese flavor to boot.

Serves 3 to 4 **Prep Time** 10 minutes

Cooking Time 18 minutes

For the *shoyu* stock

- ☐ 4 cups water
 - ☐ 2 tablespoons bonito dashi powder
 - ☐ 2 cups chicken stock
 - ☐ ¼ cup mirin
 - ☐ 2 tablespoons (or to taste) light soy sauce
 - ☐ 2 tablespoons sugar
 - ☐ salt to taste
-
- ☐ 240 grams pork belly, sliced very thinly (bacon cut) and cut into 2-inch lengths
 - ☐ 180 grams ramen noodles, cooked according to package directions
 - ☐ 2 semi hard-boiled eggs, peeled and halved
 - ☐ ½ cup enoki mushrooms, trimmed
 - ☐ chopped leeks and nori, cut into thin strips for garnish

1 Make the shoyu stock: In a stockpot, bring water to a boil. Add bonito dashi powder and mix until dissolved. Add the rest of the ingredients. Bring to a boil then reduce to a simmer. Adjust seasoning with salt.

2 When ready to serve, add pork belly to the pot of hot stock. Let cook for 1 to 2 minutes.

3 Fill three or four bowls with cooked ramen noodles. Pour about 1½ cups stock, 6 pieces pork belly, and half an egg per bowl. Top with enoki mushrooms, chopped leeks, and nori. Serve immediately.

tip Bonito dashi powder is available in Japanese specialty stores like Konbini.

TUESDAY

THAI SHRIMP COCONUT SOUP

Light yet bursting with exotic flavors, this soup is a wonderful starter for any Asian-themed meal.

Serves 4 **Prep Time** 10 minutes

Cooking Time 12 to 14 minutes

- ☐ 4 cups coconut milk
- ☐ ¼ cup peeled and sliced galangal
- ☐ 3 pieces lemongrass, trimmed and pounded
- ☐ 3 kaffir lime leaves
- ☐ 1 cup fresh oyster mushrooms
- ☐ 12 pieces medium shrimp, shelled and deveined with tails left on
- ☐ sugar and fish sauce to taste
- ☐ 1 cup coconut cream
- ☐ ¼ cup lime juice
- ☐ ¼ cup cilantro leaves
- ☐ 2 pieces bird's eye chili (*siling labuyo*), chopped (optional)

1 In a stockpot, combine coconut milk, galangal, lemongrass, and kaffir lime leaves. Bring to a boil then reduce to a simmer, 10 to 12 minutes.

2 Add oyster mushrooms and shrimp. Season with sugar and fish sauce. Let shrimp cook just until opaque, about 1 minute. Add coconut cream and remove pot from the heat.

3 Stir in lime juice, cilantro, and chili. Serve immediately.

WEDNESDAY

CHICKEN ADOBO CONGEE

Looking for a hefty breakfast treat? This congee-with-a-Filipino-twist will fill you up and get you through the busiest of days.

Serves 3 to 4 **Prep Time** 10 minutes **Cooking Time** 55 minutes

For the congee base

- ☐ 1 cup long-grain rice, washed
- ☐ 2 cups glutinous (*malagkit*) rice, washed
- ☐ 10 cups chicken stock (homemade or from 2 chicken bouillon cubes dissolved in 10 cups water)
- ☐ salt, sugar, and pepper to taste
- ☐ 1 to 1½ cups homemade or store-bought shredded chicken *adobo* with sauce
- ☐ 2 salted eggs, peeled and quartered
- ☐ 2 pieces firm tofu or *tokwa*, sliced into 1-inch rectangles and deep-fried
- ☐ chopped green onions for garnish
- ☐ soy sauce to taste (optional)

1 Make the congee base: In a stockpot, place long-grain rice, glutinous rice, and chicken stock. Bring to a boil and reduce to a simmer, stirring occasionally, for 30 to 45 minutes or until a thick soup is formed. Add more chicken stock if necessary. Season with salt, sugar, and pepper to taste.

2 When ready to serve, portion congee among three to four bowls. Top with shredded *adobo*, salted eggs, and fried tofu. Drizzle with *adobo* sauce then garnish with green onions and serve with soy sauce on the side, if desired.



THURSDAY

TOMATO SOUP WITH CREAM CHEESE-BASIL DUMPLINGS

Tomatoes, cheese, and basil: a flavor match made in heaven found in this flavorful soup. The crispy dumplings give this dish a delightful crunch.

Serves 3 **Prep Time** 30 minutes **Cooking Time** 25 minutes

For the tomato soup

- ☐ 2 tablespoons olive oil
- ☐ 1 cup chopped white onions
- ☐ ½ cup chopped celery
- ☐ ½ cup chopped carrots
- ☐ 1 tablespoon chopped garlic
- ☐ 1 (400-gram) can crushed tomatoes
- ☐ 2½ cups chicken stock
- ☐ 3 tablespoons chopped fresh basil
- ☐ ¼ cup heavy cream or milk
- ☐ salt, cayenne pepper, and black pepper to taste
- ☐ fresh basil leaves for garnish (optional)

For the cheese-basil dumplings

- ☐ ⅓ cup softened cream cheese
- ☐ 3 tablespoons finely chopped fresh basil
- ☐ 12 (2-inch) pieces square wonton wrappers
- ☐ oil for deep-frying

1 Make the tomato soup: In a medium saucepan, heat olive oil. Sauté onions, celery, and carrots over medium heat until soft, about 2 minutes. Add garlic and sauté for 30 seconds. Add tomatoes and mix well; cook for 1 to 2 minutes. Add chicken stock and bring to a boil. Reduce to a simmer and cook for 10 to 12 minutes over low heat. Add basil and mix well. Transfer soup to a blender and purée until smooth. Place soup back to a clean pot and bring to a boil. Lower heat and add cream or milk. Season with salt, cayenne, and black pepper to taste.

2 Make the cheese-basil dumplings: In a small bowl, combine cream cheese and basil. Place half a teaspoon of the mixture on the center of a wonton wrapper. Brush edges of wrapper, fold over to make a triangle, pressing edges to seal. Repeat with the rest of the ingredients. Deep-fry in batches until wontons are golden brown.

3 When ready to serve, portion tomato soup among three bowls. Top each with 4 wontons. Garnish with basil leaves, if desired.





FRIDAY

SWEET POTATO CLAM CHOWDER

The *kamote* we're all so fond of gets a gourmet makeover in this dish. Pan-roasted then puréed into a smooth, glorious soup, you'll love the sweetness from the sweet potato combined with the seaside flavor of the clams.

Serves 3 to 4 **Prep Time** 20 minutes
Cooking Time 40 minutes

- ☐ ½ kilo clams, soaked in water
- ☐ 5 cups water
- ☐ 2 tablespoons butter
- ☐ 1 tablespoon olive oil
- ☐ 600 grams sweet potato (yellow or orange variety), peeled and cut into 1-inch cubes
- ☐ 2 teaspoons honey
- ☐ ½ cup chopped white onions
- ☐ 2 teaspoons minced garlic
- ☐ ½ cup dry white wine
- ☐ ¼ cup heavy cream or milk
- ☐ salt and pepper to taste
- ☐ ½ cup chopped bacon, fried until crisp

- ☐ chopped parsley for garnish (optional)
- ☐ grilled or toasted bread (optional)

1 In a medium stockpot, place clams and water. Bring to a boil and let the clams cook until they open. Discard clams that do not open. Strain stock using a fine sieve. Reserve 4 cups stock. Remove clam meat from the shells and set aside. Reserve about 6 clams in shells for garnish.

2 In another stockpot, melt butter and heat oil. Add sweet potato and cook until slightly brown and tender over low heat, about 10 minutes. Add honey and mix well. Add onions and cook until translucent. Add garlic and sauté until fragrant. Increase heat to high and add white wine. Let reduce to half. Add 4

cups reserved clam stock and mix well. Bring to a boil then reduce to a simmer. Cook for 10 to 15 minutes or until sweet potatoes are very tender.

3 Transfer soup to a blender and purée until smooth. Place soup back to a clean stockpot and bring to a boil. Lower heat and add cream or milk and reserved clam meat. Season with salt and pepper to taste. Mix well.

4 When ready to serve, portion soup among three or four bowls. Top each with 2 clams in shells and bacon. Sprinkle with chopped parsley and serve with toasted bread, if desired.



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Marinated Bangus



Milkfish in Oil



Boneless Bangus Tinapa



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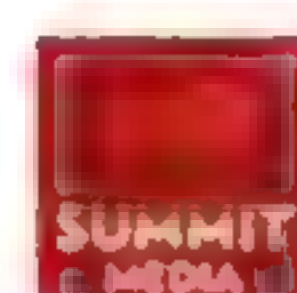
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Weekend ENTERTAINING

Just
for two

THE MENU

- Chicken and Chorizo Croquettes
- Lengua with Three-Mushroom Sauce
- Burnt Sugar Panna Cotta

tip You can make the croquette mixture in advance and keep in the chiller for up to three days. Or make a big batch and stash in the freezer for up to two weeks. Just fry when desired!

CHICKEN AND CHORIZO CROQUETTES

Are you half of a twosome and finding it hard to prep pint-sized meals? This weekend, try Chef Gino Gonzalez's cozy menu for two—it's small in serving size but big on flavor! These golden croquettes are just the perfect thing to start you off. Crispy on the outside and smooth and creamy on the inside, they come with a sweet, tangy sauce for dunking.

Makes about 8 to 10 pieces **Prep Time** 45 minutes **Cooking Time** 3 minutes

For the honey mustard mayonnaise

1/4 cup Japanese mayonnaise
1 tablespoon prepared mustard
2 teaspoons honey
2 teaspoons chopped fresh basil
salt and pepper

2 tablespoons finely chopped onions
1 teaspoon minced garlic
2 tablespoons butter
1/2 cup shredded or cubed boiled chicken meat
1/4 cup cubed chorizo de Bilbao or Pamplona
salt and pepper

3 medium or 2 large potatoes, peeled
2 tablespoons cream
1 tablespoon butter
pinch of nutmeg (optional)
1/3 cup flour
1 egg, beaten
1/3 cup Japanese breadcrumbs
corn oil for deep-frying

- 1** Make the honey mustard mayonnaise: Mix all ingredients together; set aside.
- 2** Sauté onions and garlic in butter. Add chicken meat and chorizo de Bilbao. Season with salt and pepper to taste. Set aside.
- 3** In a pot with water, boil potatoes until fork tender. Mash. Add cream, butter, and nutmeg if using. Season with salt and pepper to taste. Add sautéed chorizo and chicken; mix.
- 4** Cool completely. Chill in the refrigerator for 30 minutes. Form into logs.
- 5** Dredge in flour, dip in egg, then coat with Japanese breadcrumbs. Chill for another 30 minutes.
- 6** Deep-fry in corn oil until golden brown. Serve with sauce on the side.

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LENGUA WITH THREE-MUSHROOM SAUCE

The key to great *lengua* is in its tenderness. The sauce is important too—this one is a medley of oyster, shiitake, and button mushrooms simmered with sage, cream, and chicken stock.

Serves 2 Prep Time 2 hours Cooking Time 10 minutes

500 grams ox tongue (*lengua*)
 2 tablespoons butter
 ½ white onion, chopped finely
 ½ teaspoon minced garlic
 4 pieces rehydrated shiitake mushrooms, sliced into strips (reserve mushroom water)
 ⅔ cup halved button mushrooms
 4 pieces oyster mushrooms, sliced
 1½ cups cream
 ¼ cup chicken stock
 3 tablespoons shiitake mushroom water
 ½ teaspoon liquid seasoning
 ⅛ teaspoon sage
 2 tablespoons dried sage brandy
 salt and pepper

- 1 Soften ox tongue in a pot of boiling water until tender, about 2½ hours or 35 to 40 minutes in a pressure cooker. Cool completely. Peel. Slice and set aside.
- 2 Melt butter in pan, sauté onion, garlic, and mushrooms.
- 3 Add cream, chicken stock, shiitake mushroom water, liquid seasoning, and sage. Simmer for 5 minutes. Add ox tongue and simmer for 5 minutes. Add brandy and simmer. Season with salt and pepper to taste. Serve.

BURNT SUGAR PANNA COTTA

Lovely to look at and even yummier to eat, this panna cotta has a delightful caramel finish. Paired with mangoes on the side for a fruity flavor contrast, it's a sweet and pretty ending to a romantic meal.

Serves 2 Prep Time 3 minutes Cooking and Setting Time 3 hours

For the burnt sugar

1 cup sugar
 3 tablespoons butter
 1 teaspoon rum
 pinch of salt

2 teaspoons unflavored gelatin

¼ cup milk

1 cup plus 2 tablespoons cream

½ teaspoon vanilla extract
 diced mangoes for garnish
 melted vanilla ice cream (optional)

1 Make the burnt sugar: Heat the sugar. Start mixing as it begins to melt. When sugar is completely melted, add butter followed by the rum. Add salt. Set aside.

2 Bloom gelatin in milk. Leave for 5 minutes. In a saucepan, place cream, gelatin-milk mixture, and burnt sugar; simmer. Turn off heat. Add vanilla extract.

3 Divide mixture equally between 2 small molds or ramekins, and chill to set. Once set, unmold onto plates and garnish with mangoes.

tip For extra flavor as well as a sophisticated presentation, place melted vanilla ice cream on a dish and unmold the panna cotta right over it.





12 desserts of CHRISTMAS



Easy rich and creamy desserts this Christmas and all year round!

Cut full lines and fold along the broken lines to form an
easy Do-It-Yourself **NESTLÉ ALL PURPOSE CREAM**
recipe box. Cut the edges of the recipe cards
and place them inside.

MANGO TANGO
PUDDING



STAINED GLASS
CHEESECAKE



MELON SMOOTHIE



DOUBLE CHOCOLATE BARS





STAINED GLASS CHEESECAKE

INGREDIENTS

- | | |
|----------------------------------|------------------------------------|
| 3 boxes fruit-flavored gelatin | 1 bar cream cheese |
| 1 ½ cups crushed Graham crackers | 3 eggs, separate yolks from whites |
| ½ cup sugar | 3 tbsp lemon juice |
| ½ cup melted butter | 1 tsp grated lemon rind |
| 2 tbsp unflavored gelatin | 2 tbsp sugar |
| ¼ cup water | 1 pack |

NESTLÉ ALL PURPOSE CREAM

PROCEDURE

1. Prepare flavored gelatin (strawberry, lime and orange, or preferred combination) according to package directions. Chill until set and cut into cubes. Set aside.
2. In a small bowl, combine crushed Graham crackers, sugar and melted butter. Press half of the mixture onto the bottom of a springform pan. Chill for at least 20 minutes. Reserve half the mixture for topping later.
3. Add unflavored gelatin to water and allow to bloom for 2 minutes. Transfer to a saucepan and cook under low heat. Set aside to cool.
4. Using a mixer, beat cream cheese until softened. Slowly add in egg yolks, dissolved gelatin, lemon juice, lemon rind, sugar and **NESTLÉ ALL PURPOSE CREAM**. Beat until free of lumps.
5. In another bowl, beat egg whites until stiff peaks form. Fold in beaten egg whites and gelatin cubes into cream cheese mixture. Pour onto prepared crust. Sprinkle reserved graham cracker mixture on top and chill until set.

MANGO TANGO PUDDING



INGREDIENTS

- 1 cup cubed mango
- ½ cup mango flavored yogurt
- ½ cup **NESTLÉ ALL PURPOSE CREAM**
- juice of half a lemon
- 1 ½ tbsp sugar
- 1 cup assorted berry-flavored gelatin cubes

PROCEDURE

1. Line 3" round molds with foil. Set aside.
2. In a blender or food processor, puree mangoes until smooth. Add yogurt, **NESTLÉ ALL PURPOSE CREAM**, lemon juice and sugar. Pulse to combine.
3. Pour mixture onto molds, to reach half the height of the container. Place a spoonful or more cubed mangoes and top with remaining cream mixture. Chill until solid. Unmold and serve.

TIP: Be creative and experiment with different fruit flavors. Replace mango with 2 medium bananas and mango flavored yogurt with strawberry flavored yogurt for a berry banana pudding. Yum!

INGREDIENTS

- | | |
|---------------------------------------|---------------------------------------|
| 1 ¼ cups sugar | FOR CREAMY CHOCOLATE ICING: |
| ½ cup butter, softened and divided | 1/3 cup baking cocoa |
| 1 cup chopped NESTLÉ Crunch | 3 tbsp melted butter |
| 2 eggs and 1 egg white | ¾ cup confectioner's sugar |
| 2 ½ tsp vanilla extract | ¼ cup NESTLÉ ALL PURPOSE CREAM |
| ½ tsp salt | |
| 1 ¼ cups flour | |
| ¾ cup NESTLÉ ALL PURPOSE CREAM | |
| 1 ¼ cups chopped walnuts | |

PROCEDURE

1. Preheat oven to 350°F. Grease and line a 13"x9" baking pan.
2. Using a double boiler, melt ¼ cup butter with **NESTLÉ Crunch**. Stir well and set aside to cool.
3. In a large bowl, combine sugar with remaining butter, cooled melted chocolate, eggs, egg white, vanilla extract and salt. Beat until light and fluffy. Add in flour and **NESTLÉ ALL PURPOSE CREAM** until well blended. Fold in nuts. Pour into prepared baking pan. Bake for 20-25 minutes or until toothpick inserted in the center comes out clean. Cool completely before spreading icing over the cake.
4. **For the Creamy Chocolate Icing:** Combine cocoa and butter in a medium-sized bowl and stir well. Stir in confectioner's sugar and **NESTLÉ ALL PURPOSE CREAM**. Stir well until smooth, adding more cream or confectioner's sugar to achieve desired consistency.



DOUBLE CHOCOLATE BARS

INGREDIENTS

- 1 medium ripe melon, shredded
- 1 pack **NESTLÉ ALL PURPOSE CREAM**
- ¼ cup cold water
- ¼ cup sugar (or to taste) crushed ice

PROCEDURE

1. Combine melon, cream, water and sugar in a blender. Process until smooth. Add crushed ice and blend again. Transfer onto a pitcher or individual glasses. Serve immediately.

TIP: Mix it up! Try other fruits such as strawberries, avocado and mango for a tropical smoothie party.

MELON SMOOTHIE



CREAMY FRUIT TARTS



CHOCO AND CREAM
ICE CREAM CAKE



APPLE TURON
ALA MODE



HOMEMADE CHOCO
PEANUTBUTTER CUPS





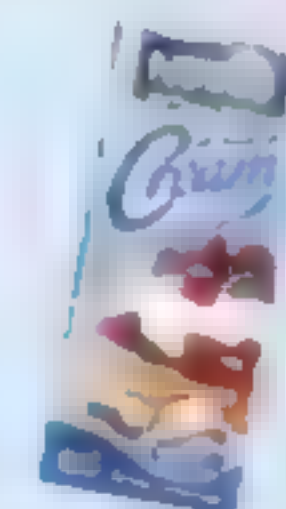
CHOCO AND CREAM ICE CREAM CAKE

INGREDIENTS

- 2 eggs, separate yolks and whites
- ¼ cup sugar
- 1 pack chilled **NESTLÉ ALL PURPOSE CREAM**
- 2 tsp vanilla extract
- 1 ½ cups chopped NESTLÉ KitKat

PROCEDURE

1. On a small mixing bowl atop a pan of gently simmering water, beat egg yolks until pale yellow in color. Add sugar and beat until light in texture, about 2 minutes.
2. In a separate bowl, beat **NESTLÉ ALL PURPOSE CREAM** until soft peaks form. Add vanilla. Fold in beaten egg yolks into whipped cream and set aside.
3. In another bowl, beat egg whites into stiff peaks. Working in 2-3 addition, fold egg whites into cream mixture until no white streaks remain.
4. Fold in chopped KitKat and pour into a loaf pan lined with plastic wrap. Freeze for at least 2-3 hours or until solid. To serve, unmold and slice with a sharp knife.



CREAMY FRUIT TARTS

INGREDIENTS

- 1 pack **NESTLÉ ALL PURPOSE CREAM**, chilled
- 1 bar cream cheese, softened
- ¼ cup confectioner's sugar
- 1 cup crushed Graham crackers
- ¼ cup melted butter
- ¼ cup brown sugar
- fresh pears, sliced thinly
- seedless grapes, halved

PROCEDURE

1. In a small bowl, combine crushed Graham crackers with melted butter and brown sugar. Press onto the bottom of single-serve glass containers. Set aside.
2. Whip together chilled **NESTLÉ ALL PURPOSE CREAM** with cream cheese and confectioner's sugar.
3. Arrange pear slices on top of the prepared Graham cracker crust. Spread about 1-2 tbsp of the cream mixture on top. Top with halved grapes. Pipe more whipped cream on top if desired. Chill for 4 hours before serving.

INGREDIENTS

- ¼ cup creamy peanut butter
- 2 tbsp butter pinch salt
- ¼ cup confectioner's sugar
- 1 cup semisweet chocolate, coarsely chopped
- 3 pieces NESTLÉ Milk Chocolate
- ¼ cup **NESTLÉ ALL PURPOSE CREAM**
- 1 tbsp butter

PROCEDURE

1. Combine peanut butter, butter and salt in a microwavable bowl. Microwave on high for 30 seconds to 1 minute or until soft but not melted. Stir in confectioner's sugar and set aside.
2. Melt chocolates using a double boiler. Thin out with **NESTLÉ ALL PURPOSE CREAM** and butter.
3. Spoon melted chocolate into paper-lined macaroon tins. Follow with prepared peanut butter mixture and another teaspoon of melted chocolate. Keep in an airtight container inside the refrigerator until ready to serve.



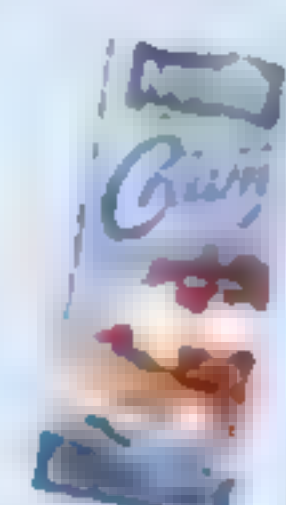
HOMEMADE CHOCO PEANUTBUTTER CUPS

INGREDIENTS

- ½ cup butter
- 2 cups peeled and cubed apples
- ½ cup fresh orange juice
- ½ cup brown sugar
- 1 tsp ground cinnamon
- ½ cup flour, dissolved in
- ½ cup **NESTLÉ ALL PURPOSE CREAM**
- 10 pieces large lumpia wrapper
- oil for deep frying
- 10 scoops vanilla ice cream
- chocolate syrup

PROCEDURE

1. Melt butter in a pan. Saute apples for 1 minute. Pour in orange juice and sugar. Cook until apples are tender, about 7 minutes.
2. Add cinnamon and **NESTLÉ ALL PURPOSE CREAM**. Continue cooking until thick. Remove from heat and set aside to cool.
3. To assemble, place 1-2 tbsp of the cooled filling on the center of a lumpia wrapper. Roll up and seal. Repeat with remaining filling and wrappers. Deep fry in hot oil. Drain using paper towels to remove excess oil.
4. To serve, arrange apple turon on a plate and top with a scoop of vanilla ice cream. Drizzle with chocolate syrup and serve immediately.



APPLE TURON A LA MODE

SWEETIE PIE



DO-IT-YOURSELF CREAMY
SANDWICH COOKIES

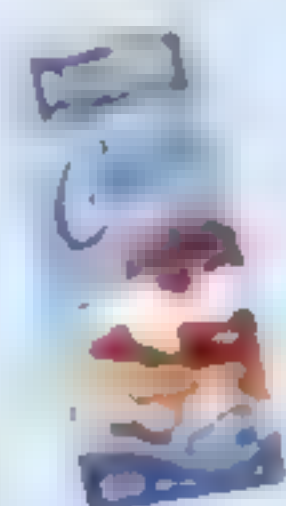


COOKIES AND
CREAM REF CAKE



FROZEN BUKO
PANDAN STICKS





DO-IT-YOURSELF CREAMY SANDWICH COOKIES

INGREDIENTS

- 1 pack **NESTLÉ ALL PURPOSE CREAM**, chilled
- ½ cup NESTLÉ Dark Chocolate bar
- or NESTLÉ KIT-KAT, digestive biscuits

PROCEDURE

1. In a small bowl, fold in chopped chocolate with chilled **NESTLÉ ALL PURPOSE CREAM**.
2. Spread about 1 tbsp of the mixture on a biscuit. Top with another biscuit. Repeat with remaining cookies.

TIP: Strawberries also make a yummy filling for your D-I-Y cream sandwich cookies. Simply replace chocolate with ½ cup sliced fresh strawberries and follow the same procedure.



SWEETIE PIE

INGREDIENTS

- 1 pack **NESTLÉ ALL PURPOSE CREAM**
- ¼ cup sugar
- 2 pieces medium store-bought pizza crust
- 8 cherries, sliced into rings
- 4 pieces NESTLÉ Crunch, broken into pieces
- ¼ cup sweetened coconut flakes, divided

PROCEDURE

1. Combine cream and sugar in a bowl. Spread generously on top of the pizza crust.
2. Arrange cherry slices and chocolate pieces on top, followed by sweetened coconut flakes to resemble an actual pizza pie.
3. Bake in a preheated oven at 400°F for 10-15 minutes or until golden on the sides and the chocolate has melted. Slice to serve. Serve warm.

TIP: For a tropical, fruity version, also try recipe below!

INGREDIENTS

- 1 cup cream cheese
- ¼ cup confectioner's sugar
- 2-4 pieces mini store-bought pizza pie crust
- 1 apple, sliced into wedges
- 1 mango, thinly sliced
- ½ cup seedless grapes sliced into rounds
- ½ cup **NESTLÉ ALL PURPOSE CREAM**

PROCEDURE

1. Beat cream cheese and sugar until creamy and fully incorporated. Spread generous amount of mixture on top of a pizza pie crust.
2. Toast crust on 350° for 3-5 minutes.
3. Top with apple, mango and grape slices. Resembling a savory pizza.
4. Top generously with dollops of **NESTLÉ ALL PURPOSE CREAM**. Slice into triangles and serve immediately.

INGREDIENTS

- 3 cups cold buko pandan salad
- 20-30 pieces small barquillos

PROCEDURE

1. Process buko pandan in a blender for 10 seconds and freeze until ready to use.
2. Transfer into a piping bag. Slow pipe in filling into one barquillo until completely filled. Repeat with remaining barquillos.
3. Wrap each barquillo with aluminum foil to resemble a candy wrapper. Tie both ends with colorful ribbons. Keep in the freezer until ready to serve.

FOR BUKO PANDAN SALAD

INGREDIENTS

- 1 pack pandan-flavored gelatin powder, prepared according to package instructions and chopped
- 2 whole buko, grated
- 1 pack **NESTLÉ ALL PURPOSE CREAM**
- ¼ cup sweetened condensed milk

PROCEDURE

1. In a bowl, combine pandan gelatin cubes and buko. Set aside.
2. In another bowl, whisk together **NESTLÉ ALL PURPOSE CREAM** and condensed milk. Fold into gelatin and buko. Keep refrigerated in a covered container until ready to serve.

TIP: Also try this with left over fruit salad!

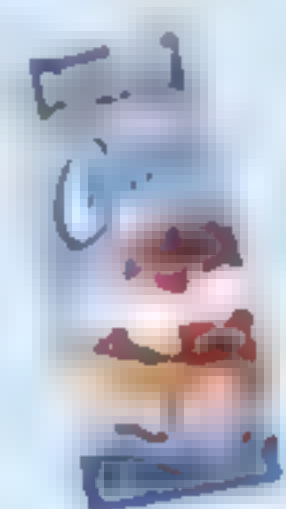
FROZEN FRUIT SALAD LOGS

INGREDIENTS

- 3 cups cold fruit salad made with **NESTLÉ ALL PURPOSE CREAM**
- ½ cup cream cheese
- 20-30 pieces small barquillos

PROCEDURE

1. Process leftover fruit salad in a blender for 10 seconds. Add cream cheese and process for another 10 seconds.
2. Transfer into a piping bag, minus the tip. Slow pipe in filling into one barquillo until completely filled. Repeat with remaining barquillos and filling.
3. Wrap each barquillo with aluminum foil to resemble a candy wrapper. Tie both ends with colorful ribbons. Keep in the freezer until ready to serve.



FROZEN BUKO PANDAN STICKS

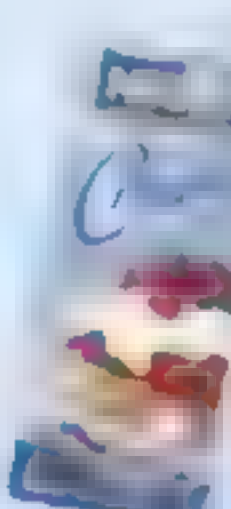
INGREDIENTS

- 16 pieces chocolate cream-filled sandwich cookies
- 1 pack **NESTLÉ ALL PURPOSE CREAM**
- ¼ cup confectioner's sugar
- 6 slices store-bought chiffon or sponge cake
- ½ cup semisweet miniature chocolate morsels
- 4 pieces chocolate cream-filled sandwich cookies, coarsely crushed

PROCEDURE

1. Line an 8.5" x 4" loaf pan with waxed paper or aluminum foil.
2. Arrange 8 pieces of sandwich cookies at the bottom of the prepared pan and set aside.
3. Beat cream with confectioner's sugar until thick. Spread 3-4 tbsp of the mixture on top of the prepared cookies.
4. Arrange 3 slices of chiffon cake on top of the cream mixture, followed by another layer of sandwich cookies. Finish with the remaining cream. Sprinkle with chocolate morsels and crushed sandwich cookies. Cover with foil or waxed paper and freeze for 2 hours or until set. To serve, unmold, slice and arrange in a platter.

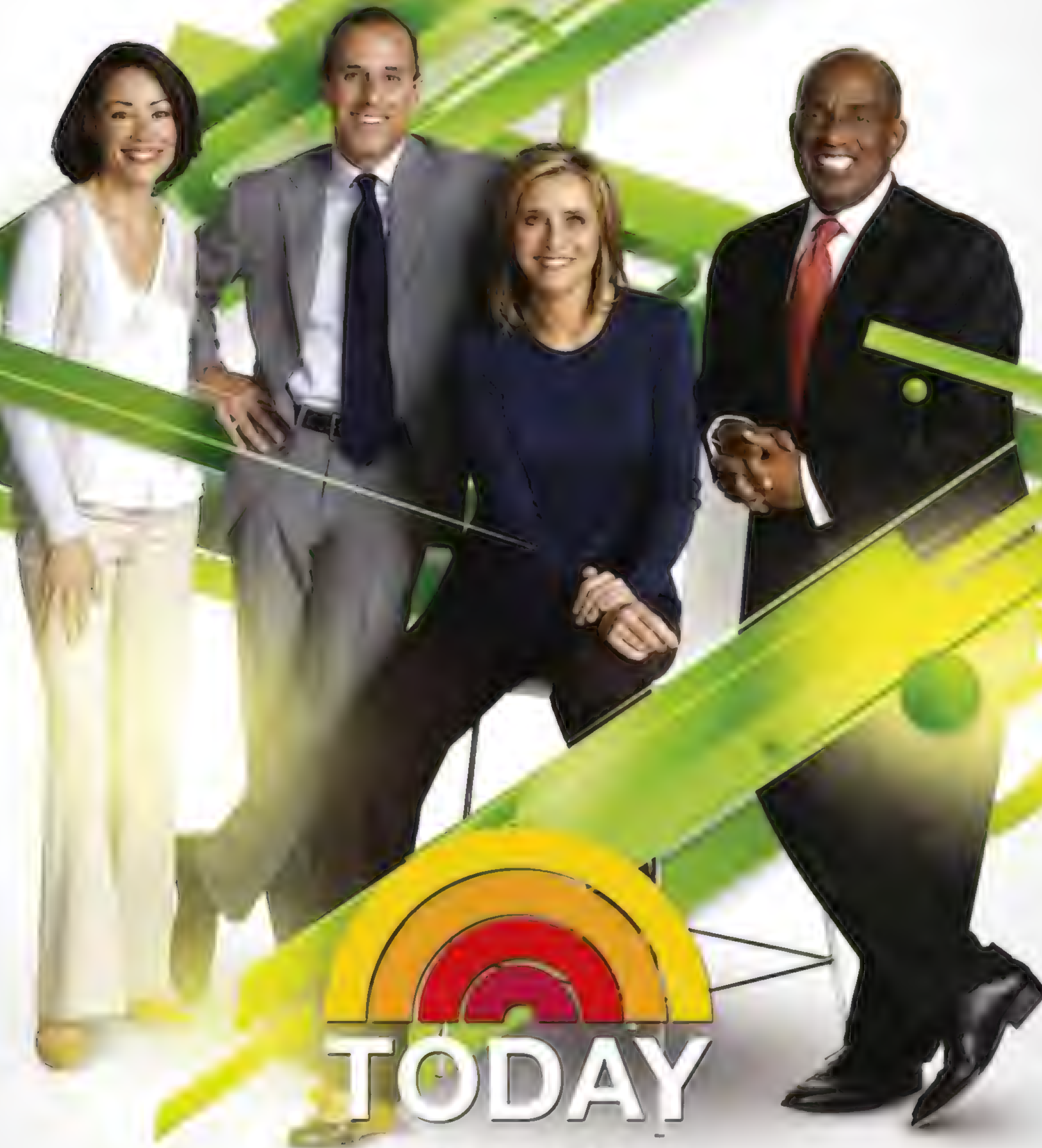
TIP: Give your ref cake a twist by substituting chocolate cream-filled sandwich cookies with your favorite cookie or wafer.



COOKIES AND CREAM REF CAKE

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STYLING BY BECKY KHO

The short list

Less is more for this set of recipes. Now you
can enjoy dinner and dessert by making magic
with just six ingredients or less!



Fuss-free
steak night

tip Once you place the meat on the grill, don't move it around anymore so that the fats and meats will sear, delivering that steakhouse flavor.

STEAK AND POTATOES

Who says you can't have an ultra fabulous meal with six ingredients or less? Because the flavors are very clean and pure, make sure you use the best meat you can get. For this recipe, we used one-inch-thick ribeye. Some people would say tenderloin is best but, although tender, the lack of fat makes it less flavorful.

Serves 2 Prep Time 10 minutes
Cooking Time 20 minutes

- ☐ 2 (1-inch-thick) pieces ribeye steak
- ☐ 1 tablespoon Dijon mustard
- ☐ salt and freshly cracked pepper to taste

For the garlic potatoes

- ☐ 2 tablespoons butter
- ☐ 1 tablespoon chopped native garlic
- ☐ ¼ kilo marble potatoes, scrubbed clean and boiled until tender

1 Prepare and cook the steak: Rub steaks generously with mustard and season well with salt and pepper. Prepare electric or charcoal grill until very hot. Grill for 4 to 5 minutes on each side for medium-rare doneness. Let meat rest for 10 minutes before serving. Slice on the diagonal and serve with garlic potatoes.
2 Cook the garlic potatoes: Sauté butter and garlic on medium heat. Place potatoes in the pan and season to taste. Serve with steak.

CASHEW-CRUSTED TUNA STEAKS WITH HERB-CAPER MAYO

Tuna is readily available and of sushi-grade quality so why not incorporate it into your diet? It's flavorful and so easy to prepare. When you see good-quality tuna steaks in the supermarket, grab them and make this easy dinner.

Serves 2 Prep Time 10 minutes **Cooking Time** 10 minutes

- ☐ ¼ cup crushed cashews
- ☐ salt and pepper
- ☐ 2 (¾-inch-thick) tuna steaks
- ☐ 2 tablespoons butter
- ☐ pasta, to serve (optional)

For the herb-caper mayo

- ☐ 1 tablespoon chopped capers
- ☐ 1 tablespoon chopped fresh basil
- ☐ 3 tablespoons mayonnaise
- ☐ salt and pepper

1 Generously season the crushed cashews with salt and pepper. Coat the tuna steaks with the nut crust.

2 Melt butter over medium heat and sauté the tuna steaks. Cook for at least 3 minutes per side for medium-rare doneness, longer if you want it cooked more.

3 Make the dipping sauce: Combine all ingredients.

4 Serve tuna with herb-caper mayo and pasta, if desired.

tip When it comes to tuna, go for firm, red, and ultra fresh cuts. Try eating it on the rare side too, for more flavor. Well-done tuna tends to dry out.

Good
for you



BAKED POTATO SOUP

This is one of the easiest and creamiest soups you can make on the fly. It has all the flavors of the classic baked potato without the fuss. Rich and filling, it will please both adults and kids.

Serves 4 **Prep Time** 10 minutes **Cooking Time** 25 minutes

- ☐ ¼ kilo potatoes, scrubbed, peeled, and chopped into equal cubes
- ☐ 2 cups water
- ☐ 1 small jar processed cheese sauce (we used Cheez Whiz)
- ☐ ½ chicken bouillon cube
- ☐ ¼ cup chopped cooked crispy bacon, divided
- ☐ chopped chives, to serve

1 In a saucepan, boil the potatoes in 2 cups water until tender and almost falling apart.

2 Add the cheese sauce, chicken bouillon cube, and half of the bacon bits. Blend until smooth. Adjust the consistency by adding a little more water if necessary.

3 Pour into soup bowls and top with remaining chopped bacon and chives.

Bowls of
comfort

GRILLED PINEAPPLE WITH VANILLA SUGAR CREAM

Grilling fruit—be it pineapple, mangoes, or bananas—is one of the best ways to serve them. Grilling concentrates their sugar content and also adds that char-grilled flavor that we all love. Keep the vanilla sugar in an airtight container and use for a variety of things, even your morning coffee!

Serves 2 to 3 **Prep Time** 5 minutes **Cooking Time** 5 minutes

- ☐ 1 vanilla bean
- ☐ 1 cup sugar
- ☐ ½ cup all-purpose cream
- ☐ 1 whole pineapple, peeled and sliced into ½-inch rounds

1 In a food processor, add vanilla bean and sugar and pulse until the vanilla bean has been fully incorporated into the sugar.

2 In a separate bowl, whip the cream until light and frothy, then fold in 3 tablespoons of vanilla sugar. Keep chilled until ready to serve.

3 Heat the grill pan. Grill the pineapple slices for about 2 minutes per side. Serve with whipped cream and vanilla sugar on the side.

Sweet and golden

tip For this recipe, the ingredients are so few that they each have to be stellar. Vanilla beans are locally produced now and can be found in Santis Deli, Terry Selection, Gourdo's, and Sweetcraft. Or see www.thevanillaco.com.

DARK CHOCOLATE MOUSSE

This is one decadent dessert but its success depends purely on the quality of dark chocolate you use. The bitterness of dark chocolate may not appeal to children so use semisweet chocolate and omit the sugar to make it kid-friendly.

Serves 4 Prep Time 2 hours, including chilling time **Cooking Time** 10 minutes

- ☐ 1 (300-gram) can cream
- ☐ 8 ounces good quality dark chocolate chips
- ☐ ¼ cup sugar
- ☐ 2 tablespoons butter
- ☐ 1 teaspoon flavorless, granulated gelatin

1 Chill three-fourths of the cream in the refrigerator. Chill metal mixing bowl and mixer beaters in freezer.

2 Over a double boiler, combine chocolate chips, sugar, and butter. Melt over barely simmering water, stirring constantly. Remove from heat while some of the chunks are still visible. Cool, stirring occasionally to just above body temperature.

3 Pour remaining ¼ cup cream into a metal measuring cup and sprinkle in the gelatin. Let gelatin bloom for 10 minutes, then carefully heat by swirling the measuring cup over a low gas flame or candle. Do not boil or gelatin will not set. Stir mixture into the cooled chocolate and set aside.

4 In the chilled mixing bowl, beat cream to medium peaks. Stir one-fourth of the cream into the chocolate mixture. Fold in remaining cream in two doses. Do not overwork the mousse.

5 Spoon into bowls, ramekins, or glasses, and chill for at least 1 hour. Garnish with chopped chocolate and serve.

Treat to
run home
to



FRESH
COCONUT
CHUTNEY

GREEN
MANGO
CHUTNEY

Close to nirvana

Indian cuisine is as colorful, rich, and vibrant as the country itself. From chicken tikka masala to green mango chutney, we've got six recipes to take you on a culinary high.

PHOTOGRAPHY BY AT MANGLANGAN RECIPES AND FOOD PREPARATION BY JAYLE TAYLOR-CAPIANO FOOD STYLING BY
JAYLE TAYLOR-CAPIANO PROP STYLING BY RACHELLE SANTOS AND LEE YAT PROPS FROM DIMENSION (DUNEDIN) COOKS-
BOOKHOUSE (DUNEDIN) FOLI (DUNEDIN) DEPARTMENT STORE SILVERWARE AND JADE AND GEMSTONE (DUNEDIN) WELL (DUNEDIN)



FISH FILLETS FRIED IN BANANA LEAVES

This simple but full-flavored dish is low on effort but high on impact—just the kind of recipe you'll want to add to your repertoire. The pretty presentation will earn you extra points too!

Serves 4 **Prep Time** 20 minutes **Cooking Time** 15 minutes

■ 700 grams white fish fillets
(*maya-maya* or grouper), cut into
3-inch long fillets

■ salt and pepper

■ banana leaves

■ oil for frying

■ lemon wedges, to serve

For the spiced coconut paste

■ 1 cup freshly grated coconut (*niyog*)

■ 3 stalks cilantro (use roots, stalk,
and leaves)

■ 1 tablespoon coriander seeds, toasted

■ 1 teaspoon cumin seeds, toasted

■ 2 finger chilies

■ 4 cloves garlic

■ 1 (2- to 3-inch) piece ginger

■ 3 tablespoons oil

■ 1 tablespoon sugar

■ ½ teaspoon salt

1 Wash fish fillets and pat dry. Season with
salt and pepper.

2 Make the spiced coconut paste: Combine
food processor or a mortar and pestle with
the ingredients together.

3 Arrange fish fillets on banana leaves and
cover with coconut paste. Heat oil in a
skillet, shallow-fry the fish until done, about
3 minutes on each side. Serve with lemon
wedges.

FRESH COCONUT CHUTNEY

Chutneys are a hallmark of Indian cuisine. This one, made with naturally refreshing coconut, provides a welcome break from the spiciness of Indian dishes.

Makes 1¼ cups **Prep Time** 10 minutes

- ☐ 1 cup freshly grated coconut (*niyog*)
- ☐ 2 tablespoons chopped cilantro leaves
- ☐ 1 finger chili, chopped
- ☐ 1 tablespoon mustard seeds
- ☐ 4 tablespoons lemon juice
- ☐ 2 tablespoons sugar
- ☐ 8 curry leaves, chopped
- ☐ 2 tablespoons grated ginger
- ☐ 4 tablespoons coconut cream
- ☐ 1 tablespoon oil
- ☐ zest from 1 lemon
- ☐ salt and pepper to taste

Mix together all ingredients and refrigerate. This chutney can be made a day ahead.

GREEN MANGO CHUTNEY

This sour-spicy-sweet chutney pairs well with any curry, providing interesting contrasts in both texture and flavor.

Makes 3 cups **Prep Time** 30 minutes
Cooking Time 20 minutes

- ☐ 2 cups green mango flesh, sliced into strips, from about 3 medium or 2 large mangoes
- ☐ salt to taste, for sprinkling
- ☐ 1 cup sugar
- ☐ ¼ cup red cane vinegar
- ☐ 1 (2- to 3-inch) piece ginger, peeled and julienned
- ☐ 4 finger chilies, sliced diagonally
- ☐ ¼ cup raisins
- ☐ 1 onion, julienned
- ☐ 2 cloves garlic, smashed
- ☐ 1 teaspoon salt
- ☐ ½ teaspoon pepper
- ☐ 1 tablespoon mustard seeds

1 Sprinkle the green mango strips with salt. Mix and set aside for a few minutes. Drain.
2 In a medium saucepan, boil sugar and vinegar together into a thick syrup. Mix in ginger, chilies, raisins, onion, garlic, salt,

pepper, and mustard seeds. Simmer for 1 to 2 minutes then add the salted and drained green mangoes. Cook until mangoes are translucent and syrup is sticky. Bottle or serve cool.

CHICKEN TIKKA MASALA (INDIAN BUTTERED CHICKEN)

The word "tikka" refers to chunks or cutlets. In this recipe, chicken fillets are marinated in a spicy yogurt mixture, then grilled and simmered in a flavorful sauce. Serve with flatbread for mopping up the sauce and wiping the plate clean!

Serves 4 to 6 **Prep Time** 30 minutes, plus marinating time **Cooking Time** 35 minutes

- ☐ 1 kilo chicken thigh fillet
- ☐ 1 tablespoon salt
- ☐ 1 teaspoon pepper

For the marinade

- ☐ 4 cloves garlic, minced
- ☐ 1 (2- to 3-inch) piece ginger, grated
- ☐ 1 tablespoon paprika
- ☐ 1 teaspoon red chili powder
- ☐ ½ teaspoon ground cardamom
- ☐ 1 teaspoon turmeric powder
- ☐ 1 teaspoon garam masala
- ☐ ¼ teaspoon ground cloves
- ☐ ½ teaspoon ground coriander seeds
- ☐ 1 cup yogurt
- ☐ 1 pinch red-orange powder (optional)
- ☐ 1 tablespoon tahini (optional)

For the sauce

- ☐ 2 tablespoons oil
- ☐ 2 to 3 onions, diced
- ☐ 2 tablespoons grated ginger
- ☐ 2 cloves garlic, crushed
- ☐ 2 finger chilies, sliced thinly on the diagonal
- ☐ 1½ teaspoons turmeric powder
- ☐ ¼ cup cilantro roots and stalks, chopped
- ☐ 2 cups tomato sauce or 1 (450-gram) can stewed tomatoes
- ☐ 1 tablespoon fenugreek leaves
- ☐ 2 tablespoons sugar or honey
- ☐ 1 cup yogurt
- ☐ ½ stick unsalted butter
- ☐ salt and pepper
- ☐ lemon wedges and cilantro leaves for garnish

1 Rinse chicken fillets, drain and pat dry. Season with salt and pepper; set aside.

2 Prepare the marinade by mixing the ingredients together into a paste.

3 Pour marinade over the chicken fillets and mix well. Chill and let sit for at least 30 minutes or, for best results, overnight.

4 Grill chicken until done.

5 Heat oil in a medium wok over medium heat. Sauté onions until translucent. Add ginger and garlic until fragrant and golden brown.

6 Add chilies, turmeric, and cilantro roots and stalks. Stir-fry for a minute. Add tomato sauce and simmer for 5 to 10 minutes.

7 Add fenugreek and sugar; mix well. Stir in grilled chicken and simmer for a few minutes. Add yogurt and butter. Season with salt and pepper to taste. Remove from heat and transfer to serving dish. Garnish with lemon and cilantro. Serve immediately with flatbread or rice.

PARATHA (FLAKY FLATBREAD)

The dough for this paratha is repeatedly rolled and folded, resulting in a flaky flatbread. Though we shaped them into rounds, paratha can be square, triangular, or oval.

Makes 10 **Prep Time** 25 minutes, plus resting time **Cooking Time** 10 minutes


- ☐ 3½ cups all-purpose flour
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon baking powder
- ☐ 3 eggs, beaten lightly
- ☐ 1 cup water
- ☐ about ¾ cup vegetable oil
- ☐ oil for frying

1 Sift dry ingredients together in a bowl and make a well in the center. Pour in beaten eggs and mix together. Gradually add water and combine to make a very soft dough.

2 Transfer to a flat surface and knead for 10 minutes. Divide into 10 portions; shape and roll into balls with your palms. Cover with a damp cloth and let rest for 30 minutes.

3 On a well-oiled tabletop, flatten each ball with your palm and pull the edges out as widely and thinly as possible. Fold in half and brush the surface with vegetable oil. Repeat 3 times and form into a ball again. Let rest for 15 minutes. Flatten each ball with your palm and roll out into flat circles with a rolling pin.


4 In a heavy-bottomed pan over medium heat, fry for 1 to 2 minutes on each side until it turns golden brown. Serve hot.



tip You can also add ¼ teaspoon lemon juice or vinegar to the flour and egg mixture to strengthen the gluten structure in the dough, making the *paratha* even flakier.

PARATHA
(FLAKY
FLATBREAD)

CHICKEN TIKKA
MASALA (INDIAN
BUTTERED
CHICKEN)

A large, ornate metal bowl filled with vegetable biryani, featuring yellow rice, green peas, carrots, and cauliflower. The bowl is garnished with fresh green herbs. It sits on a decorative metal tray with a white cloth underneath. In the background, a small bowl of green cucumber raita is visible.

tip To make the cucumber raita, lightly toast 1 teaspoon cumin seeds and grind. Mix with 1 cup plain yogurt, 1 finely chopped medium cucumber, chopped cilantro stalks and leaves, and salt and pepper to taste. Refrigerate until ready to serve.

VEGETABLE
BIRYANI

VEGETABLE BIRYANI

Indian dishes usually have several accompaniments: chutneys, flatbreads, different condiments. We served this biryani with cucumber raita, a yogurt-based salad.

Serves 4 to 6 **Prep Time** 45 minutes
Cooking Time 1 hour

- ☐ 2 cups basmati rice
- ☐ 2 cups water
- ☐ 4 green cardamom pods
- ☐ 2 black cardamom pods
- ☐ 1 cinnamon bark, broken into pieces
- ☐ 4 whole cloves
- ☐ ½ teaspoon salt
- ☐ 1 tablespoon oil or butter
- ☐ pinch of saffron or paprika
- ☐ ½ cup milk

For the gravy

- ☐ 2 tablespoons oil
- ☐ 1 tablespoon cumin seeds
- ☐ 2 tablespoons grated ginger
- ☐ 1 tablespoon cilantro stalks and roots, chopped
- ☐ 4 cloves garlic, chopped (optional)
- ☐ 1 cup tomato sauce
- ☐ 1 tablespoon sugar
- ☐ salt and pepper

For the vegetables

- ☐ 1 cup chopped cauliflower
- ☐ ½ cup chopped carrots
- ☐ ½ cup sliced Baguio beans
- ☐ ½ cup diced red bell peppers
- ☐ ½ cup diced eggplant
- ☐ ½ cup garbanzo beans or cashew nuts
- ☐ 1 cup yogurt
- ☐ 1 teaspoon turmeric
- ☐ 1 teaspoon garam masala
- ☐ 1 teaspoon red chili flakes
- ☐ 12 curry leaves
- ☐ ½ teaspoon salt

- ☐ garam masala for sprinkling
- ☐ ½ cup butter, melted
- ☐ cilantro for garnish

1 Wash the rice 3 to 4 times, until the water is clear. Soak for 20 to 25 minutes; drain.
2 In a casserole pot, bring water to a boil then add the cardamom, cinnamon, cloves, salt, and oil. While it's boiling, add soaked basmati, stir and cover. Lower heat and simmer for 6 to 8 minutes.

3 In a small bowl, add saffron to the milk and allow color to infuse.

4 Take the pot off the heat, making sure that the rice is puffed but not cooked through; the rice must still be a bit firm in the center. Loosen the rice with a spoon and remove the cinnamon bark. Pour the saffron milk over the cooked rice and mix. Cover and set aside.

5 Preheat the oven to 350°F.

6 Make the gravy: Heat oil in a large sauté pan until hot. Add cumin seeds (the seeds should make popping noises when they hit the pan). Add ginger, cilantro stalks and roots, garlic (if using) and allow to brown slightly. Add tomato sauce. Season with sugar; add salt and pepper to taste. Simmer for 5 minutes.

7 In a large bowl, mix all vegetables and beans together. Add the rest of the ingredients; mix well. Add to the pan with the gravy. Simmer until the vegetables are tender but not mushy.

8 To assemble the biryani, place half the vegetables on an ovenproof baking dish or casserole then layer half the cooked rice on top. Sprinkle with a little garam masala. Add the remaining vegetables then top with the remaining rice, making layers as you would with lasagna. Drizzle melted butter on top and cover the dish with foil to prevent the rice from drying up while baking. Bake for 20 minutes. Garnish with cilantro before serving.

SCENTED KULFI ICE CREAM WITH MANGO BITS

Making *kulfi* typically requires spending hours in the kitchen, stirring milk until it reduces and becomes thick. To save time, this recipe makes use of condensed milk instead. Try your hand at making this refreshing and elegant dessert—it's the perfect end to a spicy Indian meal.

Serves 6 **Prep Time** 15 minutes **Cooking Time** 30 minutes, plus 6 hours freezing time

- ☐ 1 cup milk
- ☐ 3 green cardamom pods, broken
- ☐ 1 cinnamon stick
- ☐ 1 (250-gram) pack all-purpose cream
- ☐ 1 (300-gram) can condensed milk
- ☐ ½ cup diced ripe mangoes
- ☐ ½ teaspoon rose-scented water
- ☐ diced mangoes and rose petals for garnish

For the mango sauce

- ☐ ¼ cup water
- ☐ ½ cup sugar
- ☐ ½ cup diced mango
- ☐ ¼ teaspoon rose-scented water

1 Pour milk into a saucepan. Add broken cardamom pods and the cinnamon stick. Simmer over a low fire until reduced to ¾ cup. Stir once in a while to keep a thin film from forming on top. Set aside for 10 minutes to cool; strain milk and discard spices.

2 In a separate bowl, stir cream and condensed milk together. Do not whip or beat.

3 Stir in cooled milk and mangoes. Add the rose water.

4 Pour into 4-ounce ramekins and freeze for at least 6 hours.

5 Make the mango sauce: In a small saucepan, combine water and sugar and boil for 10 minutes. Remove from heat; add mangoes and rose water. Cover and chill until needed.

6 To serve, briefly dip each ramekin into a bowl of hot water. Run a knife around the edge to further loosen the ice cream; invert on desired serving dish. Drizzle with one teaspoon of sauce and garnish with rose petals and mangoes, if desired.



Bake some joy

Make any occasion extra special by baking your own sweet treats. Gel Colet of Swell Sweets shows you how easy and fun creating your own goodies can be.

PHOTOGRAPHY BY PATRICK MARTIRES RECIPES BY GEL COLET OF SWELL SWEETS
(WWW.SWELLSWEETS.NET) FOOD STYLING BY RACHELLE SANTOS
PROP STYLING BY ELAINE P. LIM PROPS FROM
RUSTAN'S DEPARTMENT STORE AND GOURDO'S

CHOCOLATE ANNIVERSARY CAKE

Yummy! This is a delicious chocolate cake with a pink and silver drizzle. The cake is decorated with pink and silver drizzle and a pink and silver drizzle. The cake is decorated with pink and silver drizzle and a pink and silver drizzle. The cake is decorated with pink and silver drizzle and a pink and silver drizzle.

Makes 12 servings / Prep Time 20 minutes / Baking Time 70 minutes

For the cake

- 4 1/2 cups all-purpose flour, sifted
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup unsweetened Dutch-processed cocoa powder, sifted
- 1 1/2 cups water
- 1 teaspoon vanilla
- 1 cup butter
- 2 1/2 cups sugar
- 4 large eggs

For the decorations

- food in blue-green gel food coloring
- 1 design cutter's icing (recipe follows on next page)
- 26-inch-long (2-4-inch-wide) licorice ribbon
- pink and silver drizzles
- colored sugar
- 1 cup pink marshmallow fondant (recipe follows on page 77)

- 1 Preheat oven to 350°F. Grease and flour a 9-inch round cake pan.
- 2 In a large bowl, combine flour, baking powder, baking soda and salt. In another bowl, mix together cocoa powder and sugar. Add the dry ingredients to the wet ingredients and mix well.
- 3 With a mixer, beat the batter for 2 minutes. Pour the batter into the prepared pan and bake for 70 minutes. Let the cake cool in the pan for 10 minutes, then turn it out onto a wire rack.
- 4 Make the decorations and assemble the cake.

- 5 Use a design cutter to cut out the decorations. Follow the instructions on the back of the cutter for more details.
- 6 To make the pink and silver drizzles, mix together 1/2 cup of melted butter and 1/2 cup of colored sugar. Mix well until the desired color is achieved. Pour the drizzles into a small bowl and let them cool.
- 7 Roll out the pink marshmallow fondant and cut it into a 26-inch-long strip. Cut the strip into 2-inch-wide pieces. Roll each piece into a ball and flatten it into a disc. Roll the disc into a ring and place it around the cake.
- 8 Cut out the heart and star shapes from the fondant. Place them on the cake as desired.
- 9 Roll out the pink and silver drizzles and place them on the cake as desired.
- 10 Roll out the pink and silver drizzles and place them on the cake as desired.

tip To make colored sugar, mix granulated sugar with a tiny dab of gel food coloring. Mix well until desired color is achieved.



BIRTHDAY CUPCAKES

Easy yet anything but ordinary! Bursting with charm and color, these whimsical mini treats are a fun addition to your kid's birthday party.

Makes 24 to 26 cupcakes **Prep Time** 30 minutes **Baking Time** 22 to 25 minutes

For the butter cupcake base

- ☐ 2½ cups all-purpose flour
- ☐ 3 teaspoons baking powder
- ☐ ¼ teaspoon salt
- ☐ 1 cup milk
- ☐ 1 teaspoon vanilla extract
- ☐ ¾ cup butter
- ☐ 1¼ cups sugar
- ☐ 3 large eggs

For the decoration

- ☐ 1 recipe decorator's icing (recipe at right)
- ☐ assorted candy of choice (we used gummy hearts and squares and gumballs)

1 Preheat oven to 325°F. Place paper liners on 2 (12-cup) muffin pans and set aside.

2 In a large bowl, combine flour, baking powder, and salt. In another bowl, combine milk and vanilla.

3 In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar on medium speed for about 10 minutes. When light and fluffy, add eggs one at a time, beating well after each addition.

4 Mix in flour mixture and milk mixture alternately into the bowl, starting and ending with the flour mixture.

5 Pour batter equally among the prepared pans. Bake for 22 to 25 minutes or until tops spring back when touched. Remove from pan and let cool.

6 To assemble, put a dollop of decorator's icing on each cupcake. Using a metal spatula, smoothen out the icing, making sure to keep the center more elevated than the sides. Decorate with an assortment of candies.

DECORATOR'S ICING

Decorating your goodies is a cinch with this versatile frosting. Just measure and mix and you're on your way to creating edible works of art.

Makes 9 cups **Prep Time** 20 minutes

- ☐ 7 cups confectioners' sugar, sifted
- ☐ ½ teaspoon salt
- ☐ ⅓ cup water
- ☐ 2 cups shortening

1 In the bowl of an electric mixer fitted with the paddle attachment, combine confectioners' sugar and salt.

2 Add water and half of the shortening in the sugar mixture, and mix at the lowest speed for 5 minutes.

3 Scrape down the sides of the bowl. Add the remaining shortening, then mix at the second lowest speed for another 5 minutes.

4 Cover bowl with plastic wrap and keep at room temperature until ready to use.



BABY SHOWER MINI CAKES

Celebrating the coming of a little one? Make these dainty cakes as shower favors for family and friends. So adorable, these little darlings will definitely captivate everyone's hearts.

Makes 6 (3-inch) cakes **Prep Time** 30 minutes **Baking Time** 30 to 35 minutes

For the lemon cake

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 cup unsalted butter, at room temperature
- 1 cup sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- zest from 1 large lemon
- ¼ cup fresh lemon juice

For the decoration

- 2 cups decorator's icing (*recipe on opposite page*)

- ½ recipe marshmallow fondant (*recipe follows on page 71*)
- brown and light blue gel food coloring

- 1** Preheat oven to 350°F. Grease and flour 6 (3-inch) round pans.
- 2** In a bowl, sift together flour, baking powder, and salt.
- 3** In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar on medium speed until light and fluffy. Add the eggs, one at a time, mixing well after each addition.
- 4** Beat in vanilla extract, lemon zest, and lemon juice. Add the flour mixture into the batter and fold just until incorporated.
- 5** Pour batter into the prepared pans and bake for 30 to 35 minutes or until a toothpick inserted in the center comes out clean. Transfer to a wire rack to cool.
- 6** To assemble, level each cake by cutting the top with a bread knife. Apply a light layer of decorator's icing using a metal spatula.

Divide fondant equally into 7 portions. Roll out each into a smooth and leveled round (8-inch) sheet. Carefully lift one sheet and drape over one cake. Working quickly, press fondant to firmly stick on all sides of the cake, smoothing it out and pressing it down to make sure there are no bubbles. Cut along the base of the cake using a pizza cutter to remove the excess fondant. Repeat for remaining cakes.

7 Color remaining fondant with brown and light blue gel food coloring. Add coloring to the fondant and knead until evenly distributed. Using cookie cutters, cut into various shapes, such as circles and flowers. To make the ribbon decoration, cut strips of fondant then run a sewer's tracing wheel along the strips to make a "stitched" effect. To make beads, get pieces of fondant and roll into tiny balls with your forefinger against your palm. Attach the shapes and strips on the cake by brushing the cut out fondant with water.



YULETIDE COOKIE TREATS

Surprise the kids on Christmas morning with these goodies hanging from your Christmas tree! Pair them with cold glasses of milk for a deliciously delightful experience.

Makes 40 cookies **Prep Time** 40 minutes

Baking Time 8 to 10 minutes

For the roll-out cookies

- 2¾ cups all-purpose flour, plus extra for rolling the dough
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup butter
- 1½ cups sugar
- 1 large egg
- 2 teaspoons vanilla extract

For the decoration

- 1 recipe marshmallow fondant (recipe on opposite page)
- red, yellow, and green gel food coloring
- water for brushing
- silver or gold string

- 1 Preheat oven to 375°F.
- 2 In a bowl, combine flour, baking powder, and salt. Set aside.
- 3 In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar on medium speed. When light and fluffy, add in the egg and vanilla and beat for three minutes. Gradually add flour mixture.
- 4 Chill mixture for at least 30 minutes.
- 5 On a floured surface, roll out the dough until ½-inch-thick. Cut into circles using a 3-inch round cookie cutter. Cut small holes (for threading the ribbon) on the cookie

using a ½-inch cutter. Place on cookie sheets and bake for 8 to 10 minutes or until edges start to brown. Transfer to a wire rack to cool.

6 For the decoration, roll out white fondant until ⅛-inch-thick. Using a 3-inch cookie cutter, cut out circles the same size as the cookies. Place fondant cutouts on top of the cooled cookies and cut out a ½-inch hole on each fondant round, making sure to align with the hole on the cookie. Set aside.

7 To make the Christmas-themed toppers, color remaining fondant using red, yellow, and green gel food coloring. Roll out colored fondant until ⅛-inch-thick and cut out shapes (Christmas tree, star, and leaf) using cookie cutters.

8 To assemble, attach fondant circles by brushing each with water then pressing it on top of each cookie. Brush the toppers with water and attach on top of white fondant. Finish off by threading silver or gold string through the holes.





MARSHMALLOW FONDANT

According to Gel, this fondant is not only simpler to make, it's also perfect for our tropical climate. It's very stable so it doesn't "weep" despite extreme humidity. The marshmallows make it extra yummy too.

Makes 1½ kilos **Prep Time** 15 minutes

- ☐ 13 cups (450 grams) good quality white mini marshmallows
- ☐ 2 to 5 tablespoons water
- ☐ 7½ cups (2 pounds) confectioners' sugar (we used Peotraco), divided
- ☐ ½ cup Crisco shortening for greasing

1 Place marshmallows and 2 tablespoons water in a microwave-safe bowl. Microwave for 30 seconds then stir. Repeat until marshmallows have melted. (It usually takes a total of 2 minutes.)

2 Place three-fourths of the confectioners' sugar on a clean and greased counter top. Pour melted marshmallows onto the sugar.

3 Grease your hands generously with shortening. Knead the mixture like you would bread dough.

4 Add the rest of the confectioners' sugar and continue kneading until a firm, smooth, elastic ball is formed, about 8 minutes. Re-grease hands and counter when fondant is sticking. If the mixture tears easily, add ½ tablespoon water at a time then knead the water in. The right fondant texture easily stretches without tearing when rolled and applied to the cake. It is best to let the fondant sit overnight at room temperature, double-wrapped with cling wrap, before using.

tip To store, coat fondant with a generous layer of shortening, wrap in plastic wrap, and place in a resealable bag, squeezing as much air out as possible; refrigerate. This fondant may be made in advance as it holds well for 3 weeks in the refrigerator. Before using, thaw for 12 hours at room temperature.



SWEET SOMETHINGS

We invited five dessert aficionados to share with us their choice desserts. The result? Thirty treats for you to enjoy and add to your own list of favorites!

PHOTOGRAPHY BY AT MACULANGAN
PRODUCED BY PAULYNN CHANG AFABLE
ART DIRECTION BY JONATHAN ROXAS
FOOD STYLING BY SHARLENE TAN

PROPS FROM HOTEL LINE AND MULTIPLE CHOICE
(AVAILABLE AT RUSTAN'S DEPARTMENT STORE) AND
GOURDO'S • VANILLA SUNSHINE CUPCAKES FROM
CUPCAKES BY SONJA • SEE DIRECTORY FOR CONTACT
INFORMATION OF FEATURED DESSERT SUPPLIERS



MACY ALCARAZ
Owner and baker, Macy's
Fields; Managing editor,
www.candymag.com

"I always reach for a jar of Nutella when I'm in need of a quick sweet fix. I spread it on bananas, bread, crackers—practically anything! I also love the leche flan and ube that my lola makes. It made me excited to have lunch in their house on weekends!"

Duchess Apple Pie "I'm not a fan of apple pie, but this actually made me take more than my usual one-bite-for-tasting. Love the salted caramel in between the layers of cream and meringue." P935 for a 9-inch pie, Karen's Kitchen (order at least 2 days in advance)

Apple Crumble Cheesecake "Not your usual cheesecake, it's flavored with cinnamon and sprinkled with granola bits. It's the first time I've tasted anything like it." P220 for a 4-inch cake, P720 for a 7-inch cake, Travel Cakes (order a day in advance)

Chocolate Panna Cotta Cake with Kahlua "I love how the cake gets moist from the panna cotta and absorbs all the Kahlua flavor. I'd feel guilty to have more than a sliver at a time!" P850 for a 7-inch cake, P1,750 for a 10-inch cake, Dessert Fairy (order 4 days in advance)

Custom-designed Chocolate Cupcakes "This is one of the fluffiest chocolate cupcakes I've ever had. Plus, the fondant toppers taste just as good as they look." P55 each for a minimum order of 1 dozen, Swell Sweets (order 7 working days in advance)

Gold Member "Just getting a whiff of these cupcakes made me want to devour it. I took a bite into the frosting, the soft chocolate cupcake, and a surprise in the center—an entire piece of Ferrero Rocher. Everything came together perfectly." P100 each for a minimum order of 1 dozen, Sugar Rush Lab (order at least 3 days in advance)

Tres Leches Cupcakes "The cake is drenched in this lovely milk concoction. Reminds me of pancakes with milk and sugar. So good!" P550 for 1 dozen, Sweet Lorraine Bakeshop (order at least 3 days in advance)



*Find that sweet thing! Desserts are displayed clockwise from top right on this page and succeeding pages.

* HOME-BAKED GOODNESS



SONJA OCAMPO
Head baker and owner,
Cupcakes by Sonja

"I loved baking store-bought cake and muffin mixes with my mom every Sunday morning when I was a kid. I enjoyed licking the batter off the spatula before they even went inside the oven!"

Candifier Chocolate Cake "Even though Chef Andreas is not a home baker, I just had to include this one! With so many texture and flavor dimensions, it's a winner in more ways than one!" P600 for a 6-inch cake, P1,000 for an 8-inch cake, Chef Andreas Gillar (order 3 days in advance)

Mango Samurai "The combination of mangoes, custard, and crepes create a delicately flavored dessert experience." P1,300 for a 10x14-inch tray, Homemade by Roshan (order a day in advance)

Strawberry Shortcake "There's a nougatine crunch in between the layers and it adds a new dimension to the traditional strawberries and cream cake." P600 for a 6-inch cake, P1,000 for an 8-inch cake, Dulcelin

Lemoncello "I like the perfect balance of the tanginess of the lemon cream and the sweetness of the meringue topping—very light and refreshing." P900 for a 9-inch cake, Sweet Bella

Profiteroles "The pâte à choux is baked to perfection—nicely brown on the outside and moist and tender on the inside. Apart from the ice cream and chocolate sauce, there is a special custard sauce, making it very delectable." P300 for a small tray, P400 for a medium tray, P500 for a large tray, Linet Villa-Real

Carrot Cake Cookie Bites "I can have 20 pieces in one sitting! I love the cream cheese filling. Perfect to bring to picnics and potluck!" P900 for 60 to 80 pieces, Georgia Schulze-Del Rosario (order 4 to 7 days in advance)



"I had my very first chocolate mousse at Mandarin Oriental Manila's L'Hirondelle as a child, over dinner with my dad. I had never seen chocolate in a beautiful, creamy, rich form before. It was a defining moment for my love affair with chocolate."



MALU GAMBOA
Co-owner and manager,
Azuthai, Cirkulo, and
Milky Way restaurants



Caramel Crispy Sandwich

"This is super premium vanilla ice cream enveloped in a crispy caramel shell and sandwiched by flaky wafer. You've got creamy, crunchy, cold nirvana!" P200 per piece, Häagen-Dazs

Nutella Chocolate Chip Cookies

"You can tell that Roshan uses the best butter and chocolate to make every bite happily decadent." P750 for 1 dozen, Homemade by Roshan (order 1 day in advance)

White Chocolate Bread Pudding with Bourbon Cream Sauce

"No one can resist this 15-year-old favorite. Rich and creamy, salty and sweet, warm and gooey, all in one comforting bite." P265, Cirkulo

Graham Macaron with Ricotta and Mixed Berry Ice Cream

"Macarons are delicious but can be too sweet or rich. Cicou's version made with ricotta hits the perfect balance. I can have this every day!" P380, Restaurant Cicou at Hotel Celeste (macarons may be ordered alone, P280 for 8 pieces; order a day in advance)

Gateau de Crepes "Imagine 20 crepes layered on top of each other with the lightest pastry cream and topped with caramelized sugar for the faintest crunch. Every bite feels like you're walking on clouds." P1,300 for Chestnut (only available from November to January), Nutella and Chocolate flavors, P1,100 for

Vanilla and Low-sugar Vanilla, Mara de la Rama of Dessert Du Jour (order at least a day in advance)

Key Lime Pie "Tart and creamy, it's the best I've had in Manila! The crushed graham crust and sour cream topping balance the tart lime custard, making it refreshingly tangy." P600 for a 10-inch pie, Cris Buenaventura

* FABULOUS PINOY TREATS



CARLOS CELDRAN

Manila tour guide,
performance artist,
cultural activist,
and RH Bill advocate;
<http://celdrantours.blogspot.com>

"When I crave for something sweet, I run next door to Aristocrat Bakeshop and get a piece of carrot cake. I like it a lot. I also can't resist buko pandan. Really, I can't!"

Filipino Afternoon Tea with bibingka, espasol, puto bumbong, and other local delicacies "A very continental take on something Filipino. Proof that even kakanin can have class!" P699++ per head, Café Ilang-Ilang at Manila Hotel

Bibingka Soufflé "Absolutely delightful. Filipino flavors with French flair. East meets west talaga!" P145 per ramekin, C2 Classic Cuisine

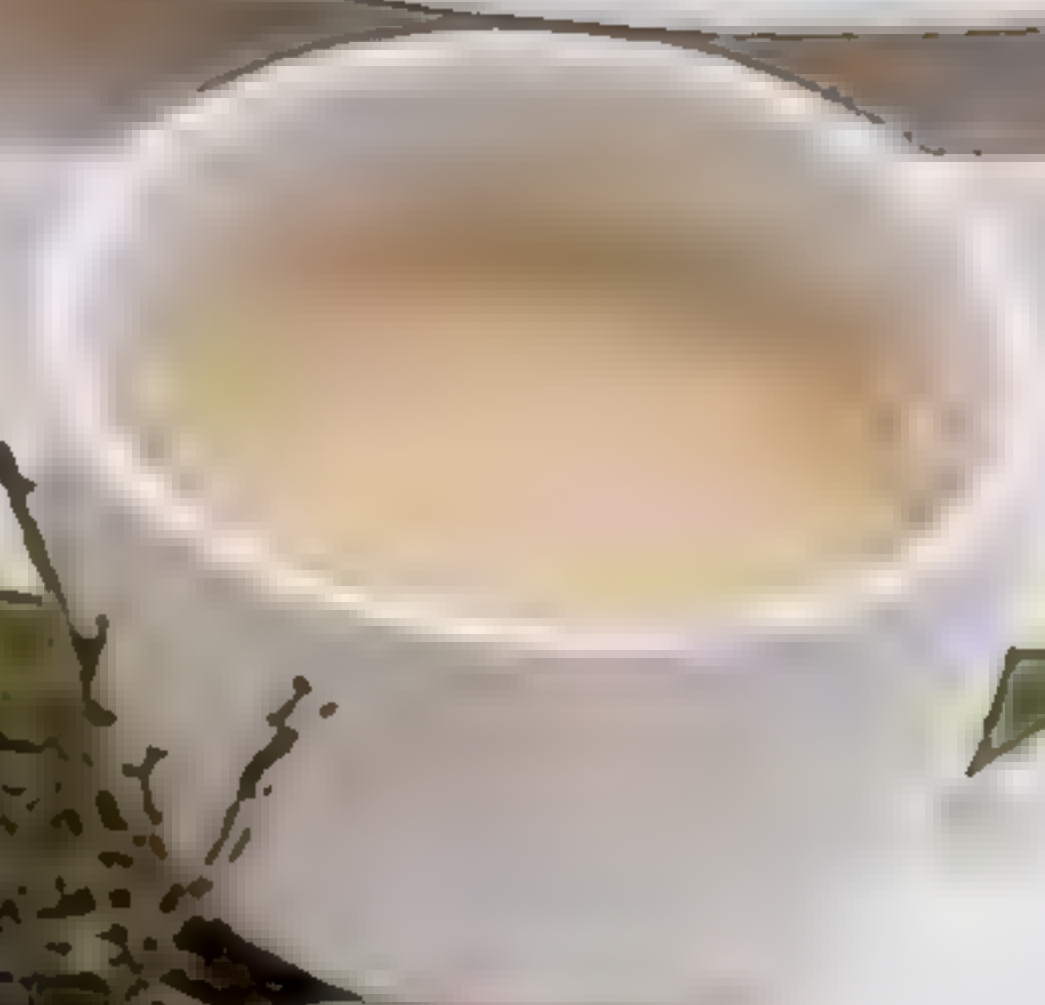
Egg Tart a la Mode with Red Egg Ice Cream "Brilliant push and pull of salty and sweet. It's amazing few people have heard of it." P295++, Mabuhay Palace at Manila Hotel

Bread Pudding "It's a very festive dessert. Simple ingredients, maximum

results." Price ranges from P140 to 1,000 depending on size and topping, La Cocina de Tita Moning

Ube Ensaymada "It's the most decadent and luscious ensaymada this side of the 7,107 islands of the Philippines. Must be toasted and tried to be believed!" P120 per piece, Kohikan at Manila Diamond Hotel and Cake Club at Rockwell

Chef Jackie Laudico's assorted truffles and pralines "The ones shaped like lips are really good. It's milk chocolate with a kiss of crème caramel. It's crunchy with a little bit of a blast. Love it!" P220 for a box of 4, P480 for a box of 9, P840 for a box of 16, P1,250 for a box of 25, Patisserie Filipino at Chef Laudico's Bistro Filipino



"My most unforgettable dessert experience was eating Cold Stone Strawberry Shortcake ice cream during a snowstorm in Korea. It was -13° C! I read somewhere that the best time to eat ice cream is when it's freezing cold—it's really true!"



AILEEN ANASTACIO
 Chef-owner, Goodies
 N' Sweets Bakeshop;
<http://gourmetgoodies.blogspot.com>



Black and White Cookies "The cookie has a deep chocolate taste that's crisp with a chewy center. The white chocolate melts in your mouth as you take small bites of it." P75 per piece, *Cupcakes by Sonja*

Chocolate Decadence "It's my all-time favorite! I like to heat it in the microwave for a few seconds before indulging. I always bring it to parties and people are always happy to have it for dessert." P1,500 for

an 8x12-inch cake, P770 for a 9-inch cake, *Goodies N' Sweets*

Crack Pie "It's sticky and gooey with a nutty, flaky crust—and it remains moist after days in the fridge. It's a quick fix for those sweet cravings." P250 for a pack of two mini pies, *Gustare*

Polly's Chocolate Cake "It's one of the desserts we bring when we go to Calatagan. It's very consistent

in texture and flavor—moist and rich, yet not too sweet. It's very reasonably priced, and can be shared by many." P240 for a 7-inch cake, P400 for an 8x8-inch cake, P555 for an 8x12-inch cake; *Ms. Polly's Specialty Cakes* (order 1 day in advance)

Avocado Cake "I've always wanted to make a cake from avocados but I worry about the discoloration. Lia does a good job! It's sooo creamy and smooth—it's like eating mashed

avocados with cream. One cake is good for 8 to 10 people." P670 for an 8-inch cake, *Lia's Cakes In Season* (call ahead for orders)

Nathaniel's Buko Pandan "It's cold, creamy, chunky (because of the buko cubes), and chewy (because of the gelatin). It's inexpensive and it's good either frozen or melted, plus it's not too sweet." P235 for a quart, P450 for a half-gallon, *Nathaniel's*

DESSERT MAP:

Metrol Manila

By Chinggay Labrador
Photography by Patrick Martires

Explore the city, one dessert treat after the next.

Cheesecake at Uno
195-C TOMAS MORATO COR. SCOUT
FUENTEBELLA; TEL. NO.: 374-0774
Light, airy, and not overpoweringly
sweet, this cheesecake is the perfect
end to a hearty meal. (P65 per slice)

Devil's Food Cake at The Chocolate Kiss Café

91 A. ROCES AVENUE COR. SCOUT TOBIAS STREET; TEL. NO.: 412-7876

Easily the restaurant's biggest crowd-pleaser, it merges marshmallow icing with a moist chocolate cake core. For the ultimate sweet tooth who can't resist a sugar rush. (P700 for a 9-inch cake, P70 per slice)



Quezo Chiffon Cake at The Chocolate Kiss Café

A light and springy salty-and-sweet chiffon cake whose taste evokes the classic Filipino mamon. (P600 for a 9-inch cake, P80 per slice)



Quezon City

Heaven and Earth at Ninyo

66 ESTEBAN ABADA STREET (PARALLEL TO KATIPUNAN AVENUE); TEL. NO.: 928-6459

A serving of cool vanilla and green tea ice cream sandwiched between moist and chewy date bars filled with walnuts and glazed with apricots. (P270)



Sushi-style Valrhona Chocolate Rolls at Ninyo

Each dish at Ninyo has a Japanese inspiration, and these delicate rolls of mango and Granny Smith apples coupled with a rich Valrhona ganache are no exception. A surprising combination of fruit and chocolate, this dessert offers a true fusion of flavors. (P300)



Frozen Yogurt at Kiss the Cook

65 MAGINHAWA STREET, UP VILLAGE; TEL. NO.: 441-0186

Taste the rainbow with mini spoons of creamy yogurt in Benguet strawberry, luscious mango, intense dark chocolate, nutty pistachio, and real vanilla bean. (P120 for three scoops)



Mochi at Dezato

100 HEMADY STREET, NEW MANILA; TEL. NOS.: 727-1229, 387-9484

Luscious sticky rice wrapped around decadent chocolate, fresh fruit, or ice cream, Dezato's mochi offers your palate bite-sized bits of gooey decadence. Try the made-to-order chocolate-dipped banana enclosed in walnut-studded mochi. (P220 for 12 bite-sized mochi)

Pastillas de Leche Cheesecake at Bagoong Club

122 SCOUT DR. LOZANO STREET, SACRED HEART; TEL. NOS.: 929-0544, 929-5450

A Filipino favorite, pastillas candy gets a fun dessert spin in this creamy caramel cheesecake. (P150 per slice)

**White Chocolate
Macadamia
Brittle
Cheesecake at
Kitchen's Best**

G/F KARRIVIN PLAZA, 2316
PASONG TAMO EXT.;
TEL NO.: 843 3847

The crunch of macadamia
brittle gives this cheesecake
a texture that makes it
unique among all other
cheesecakes. (P1,600 for
a 9-inch cheesecake,
P170 for a slice)



**Makati
City**



**Banana
Toffee Pie at
Kitchen's Best**

Whipped cream, banana
slices, chocolate, and toffee
come together in this
sinfully rich pie. (P700 for a
9-inch cake, P85 for a slice)

**White Toblerone
Cheesecake with Berry
Coulis at Apartment 1B**

132 LEVISTE STREET COR. SEDENO
STREET, SALCEDO VILLAGE;
TEL. NO.: 843-4075

White Toblerone
bits and a tangy
berry sauce add a
surprising dimension
to this dessert menu
staple. (P180)



Matcha Roll at Toki

2/L 32ND AND 5TH BUILDING, 32ND
STREET CORNER 5TH AVENUE,
BONIFACIO GLOBAL CITY;
TEL NO.: 856-7295

Their fluffy, Japanese matcha green
tea cake is made special by a light and
creamy icing and delicious azuki red
bean centers. (P195 for a slice)



**Champorado Risotto
à la mode at
The Ice Cream Bar**

JOYA TOWER, ROCKWELL CENTER;
TEL. NO.: 403 0891

Comfort food done right—rich
and hearty *champorado* in Belgian
chocolate topped with fruity
raspberry ice cream embody the
perfect blend of sweet chocolate and
mildly sour raspberry. (P195)



**Calamansi Pie
at Le Bistro Vert**

FRASER PLACE TOWER,
SALCEDO VILLAGE;
TEL. NO.: 403-1841

Key lime pie has nothing on this
local version. Perfect for those
looking for a sour-meets-sweet
taste, the candied *calamansi*
topping elevates this simple pie.
(P175 for a slice)



**Valrhona Sansrival
at Le Bistro Vert**

No dessert lover will want to miss
this decadent combination of dark
Valrhona chocolate and buttery
meringue. (P195 for a slice)

San Juan Ortigas



Rustic Apple Pie at Angel's Kitchen

57 CONNECTICUT STREET,
NORTHEAST GREENHILLS;
TEL. NO.: 744-1018

The rustic pecan crust is just the beginning—tart green apples mesh perfectly with a butterscotch caramel sauce that puts this apple pie on best desserts lists year after year. (P1,450 for a pie, P198 for a slice)



Mango Mousse at Café 1771

EL PUEBLO REAL, JULIA
VARGAS, ORTIGAS CENTER;
TEL. NO.: 631-7340

Get your fruit fix with this light, creamy, and always satisfying dessert. (P200)



Honey Almond Meringue at Luxe by Goldilocks

439 SHAW BOULEVARD,
MANDALUYONG CITY; TEL. NO.: 727-6504

Crisp and crunchy, these slightly sweet cookies are the perfect accompaniment to this little café's Nespresso. (P100 per pack)



Milk Teas at Serenitea

G/F G&L BUILDING, J. ABAD
SANTOS STREET, LITTLE
BAGUIO; TEL. NO.: 379-4166

This San Juan tea bar owns the dessert-drink category. Okinawa with Pearls, Hokkaido with Pudding, and Cranberry Green Tea are just a few of their addictive concoctions. (Prices range from P70 to P100)

BF Parañaque Alabang



Mocha Frappatoria and Toffee Craza at Wine Depot

WESTGATE CORPORATE CENTER,
COMMERCE AVENUE, FILINVEST;
TEL. NO.: 771-9463

Coffeeholics will dig the Mocha Frappatoria, a double espresso shot with premium chocolate and whipped cream. One of their newest creations mixes chocolate syrup, steamed milk, coffee, and toffee crunch-topped froth. (P120 each)

Espresso cocktails and crepes at Café Bohème

238 AGUIRRE AVENUE, BF
HOMES, PARAÑAQUE CITY;
TEL. NO.: 825-2255

The Bailey's Cream Latte (P135) provides both a caffeine and liquor fix. Pair it with light, buttery crepes.



Tequila Rose Ice Cream at El Fav Ice Creamery

PERGOLA MALL, BF HOMES
PARAÑAQUE CITY;
TEL. NO.: 659-3279

For adventure-seekers and alcohol lovers, these ice creams shouldn't be missed. Other flavors to try: Wasabi, Yakult, and Malunggay. (P60 for one scoop, P100 for two scoops)



Pistachio Torte at FIC Summer Café

G/F ALABANG TOWN CENTER;
TEL. NO.: 994-0692

Irresistibly buttery, this cold cake mixes one of FIC's most popular flavors with a Filipino dessert staple, marrying the crunch of sans rival meringue with the lightness of pistachio ice cream. Even those who aren't ice cream fans will want a taste of this cake! (P1,500 for a whole cake, P195 for a slice)

All over
the metro



Mango Bravo at Conti's

No dessert list is complete without this Conti's classic. Mango Bravo's towering height makes it a winner—the layers of meringue, cream, mango and the chocolate shell are favored by Pinoys. (P495 for a 6.5-inch cake, P995 for an 8.5-inch cake)

Chocolate Overload at Conti's

This chocolate monster's layers of brownies, cream, sponge cake, mousse, icing, and syrup help it live up to its name. (P395 for a mini cake, P695 for a regular-sized cake)



Apple Streusel Kruffin at Krispy Kreme

The new lineup of sweet and savory oversized muffins turn this top donut shop into a brunch spot. Called Kruffins, our favorite among the lot is the cinnamon-inflected apple muffin. Have each bite with a lick of the sweet cream hiding in the center—and a cup of rich hot coffee, of course. (Kruffins range from P65 to P75)



Luscious Lemon Pancake Peak at Pancake House

Your run of the mill pancake tower gets a fruity upgrade with lemon-flavored syrup and lemon zest, complementing dollops and dollops of cream cheese. (P218)



Chocolate Mousse at Red Ribbon

This timeless mousse cake mixes a brownie-like bottom with a mild mousse and cream layer topped with chocolate drops that add a little bite to this well-loved cake. It's the perfect finish to a hearty meal. (P320 for a 6-inch junior cake, P520 for an 8-inch cake, P720 for an 8x12-inch cake)





Frozen Swirl at The Coffee Bean & Tea Leaf

No yogurt place does drizzles like CBTL. Enthusiasts of tart treats will love the Pomegranate and Berry'd Treasure, while those looking to get their caffeine fix must taste the Affogato and Caramel Affogato. The Matcha Green tea swirl gives frozen yogurt a sweet Japanese flavor. (P105 to 205)



Sushi Platter and Joyful Party at Häagen-Dazs Café

In Sushi Platter (P420), ice cream is transformed into exquisite sushi creations and served with a scoop of green tea ice cream. In Joyful Party (P380), dig into a harmonious blend of vanilla, green tea, strawberry, raspberry sorbet, and mango sorbet; with mini griddle cakes, crunchy pretzel sticks, chocolate sauce, with almonds and cherries as garnish.

Wasabi KitKat Tiramisu at UCC

The classic Italian dessert gets a Japanese twist with a hefty sprinkling of wasabi powder, topped with two bars of the infamous wasabi KitKat. Sugar and spice and everything nice—all wrapped up in one creamy, cakey confection. (P180 per slice)



Olive Oil Chiffon Cake at UCC


Drizzled with balsamic vinegar and olive oil, this herb-infused sweet-savory cake covered in a light whipped cream icing is topped with cherry tomatoes and fresh sprigs of basil. (P145 per slice)

Halo-Halo at Razon's of Guagua

Bare basics halo-halo with all the best parts—macapuno, sweet banana, leche flan, creamy milk and the finest shaved ice. (P85)



Restaurants

The background image shows a modern restaurant interior. It features a multi-level design with a prominent dark, perforated metal partition in the foreground. The ceiling is composed of various geometric, metallic-looking panels, some of which are illuminated from within, creating a warm, ambient glow. In the background, there are more levels and a glimpse of a kitchen area with white cabinetry. The overall aesthetic is contemporary and sophisticated.

Cuisine without borders

Salads on pappadam, garlic in panna cotta, and kimchi with kalbi: Dining out has never been as global as it is today. Each of these restaurants attempt to spoil and spellbind with unique dining experiences. Big on promises and serving pricey dishes, will they make the cut?

Reviews by Ryan Fernandez Photography by Kai Huang Pictorial Direction by Elaine P. Lim

The art of grilling TAJIMAYA

From sizzling stalls to *ihawan* pit stops, grilling has become a national pastime. Combine this Filipino fondness for barbecue with the Japanese tradition of *yakiniku*, and you get Tajimaya, a no-frills, cook-it-yourself dojo diner that has branches in Japan, Cebu City, and now SM Mall of Asia in Manila. Tajimaya's premise is simple: Choose from an assortment of varying cuts of meat and seafood, turn up the flame on your personal smokeless grill, and barbecue your own dinner like happy campers. A little hesitant about barbecuing indoors? Your server will happily show you how it's done in quick and easy steps. While some might not take to the idea of paying to cook their own food, Tajimaya wins plus points for providing customers with an interactive dining experience.

Start with sausages and bacon flown in from Japan, and move your way up to the likes of beef tongue and boneless short ribs. For seafood, have your way with king crab, prawns, scallop, and cuttlefish. Much like in Korean barbecue, meats can and should be wrapped in crunchy lettuce leaves. Not to be left out, vegetarians can grill pumpkin and eggplant wedges even though it feels like they're getting the short end of the stick. Try dipping meats in the house miso sauce, or add potent touches of chili paste or grated garlic to personalize your own meal. Dish after dish of savory meats can get old fast, and Tajimaya also serves spicy-sour kimchi and side orders of bean sprouts, *zenmai*, and radish. Ramen and rice bowls are also a welcome addition, but really don't stand out as anything spectacular. As for dessert, scoops of commercial ice cream impress no one, and given the choices in the mall, they might as well scrap it and focus on what the restaurant does best: grilling.

A whole section of the menu is dedicated to various portions of wagyu beef ranging from fatty *karubi* to velvety *tokujou harami*.



Wagyu's fame as the best beef in the world (keep an eye out for intense marbling in your meat) puts a high standard on Tajimaya's choice cuts, and surprisingly the *harami* falls short. Not that it's terrible; only that another meat, the US-grade Omaha rib eye steak, outclassed it in terms of flavor and superb mouthfeel. Perhaps the wagyu sirloin, at P2,000 for 250 grams

(the most expensive meat on the menu), is a better contender, but casual diners might shy away from the steep price. Nevertheless, ordering wagyu is a must for a first-time visit.

Customers expecting the usual suspects such as sushi, teriyaki, and tempura will be surprised and hopefully delighted that there's more to Japanese cuisine than what most restaurants in the city offer. Half the fun is cooking food with friends and passing around the *shochu*. Tajimaya, though hardly perfect and sporting a few lackluster dishes, devotes itself wholeheartedly to the art of grilling. You won't regret leaving with a full belly and clothes smelling like cooked meat.

ADDRESS 2/F North Veranda, SM Mall of Asia, Pasay City; tel. no: 556-8929 **MUST-ORDERS** Namuru Moriawase Side Dish Sampler Set (P220); Karubi Onmen Noodles (P320); Wagyu Tokujou Tan (P1,580); Wagyu Tokujou Harami (P158); Omaha Rib Eye (P780 for 220 to 230 grams) **PRICE RANGE** Salads, P150 to P320; Soups, P120 to P180; Wagyu, P600 to P2,000; Other meats for grilling, P150 to P550; Meat sashimi, P150 to P900; Seafood, P150 to P1,800; Side orders, P85 to P400; Noodles and rice bowls, P180 to P350; Liquor (glass), P85 to P300; Shochu (bottle), P500 to P2,000

Fine-dining finesse

KATZER RESTAURANT AND BAR

The Ortigas business district has long played second fiddle to Makati when it comes to the number of fine dining restaurants available. But past the skyscrapers and sleepless call centers, there's more reason to explore the finer side of Ortigas with the debut of pan-fusion restaurant and wine bar Katzer. Spacious and elegant, it's the perfect escape from the bedlam of the business district without having to veer too far away from the office. Behind the plush décor and art gallery interiors lies the bustling kitchen of Berliner chef Andreas Katzer, who for the past 25 years has astonished clientele with coup de grâce cuisine. At his new restaurant, he puts those long years in the hotel and restaurant industry (just previously with Le Soufflé) to excellent use without showing signs of slowing down.

Katzer's menu reflects a dazzling amount of influences from France, Greece, Spain, and even India and Japan. "I don't want to say this is French-Mediterranean cuisine," explains Chef Andreas. "I borrow ingredients and recipes from Europe, yes, but also Asia." The food reflects bourgeois European tastes—there's escargot, foie gras, and paper-thin carpaccio for starters—but it's hardly solid continental fare. The fettuccine drizzled with creamy blue cheese has a welcome twist of shiitake mushrooms, and the feta-filled Greek salad comes served on *pappadam*.

Heavyweights like the Lamb Provençale served with gratin potatoes and duck confit in raspberry honey sauce are fork-tender and go well with their selection of reds and whites. Nevertheless,



there are still old favorites, such as their mildly sweet and cheese-smothered French onion soup, that are what you've come to expect from any French restaurant. It would be interesting to see if Chef Andreas could make some minor updates to the traditional recipe for a more contemporary, global palate. After all the savory dishes, opt for the Coup de Katzer, a refreshing medley of berries and sorbet, perfect as an alternative to the usual cakes.



Katzer is meant for dinner parties and drawn out luncheons where you can while away the time over a glass of Chardonnay, or pick off garlicky escargot while the kitchen prepares the next dish. With a staff that's attentive to a fault, and the gracious Chef Andreas himself walking to and fro, Katzer's hospitality is sure to make you feel spoiled. The restaurant somehow feels a little out of place among the fast food and convenience stores that have mushroomed along hectic Emerald Avenue, but location aside, subtle innovations and a creative take on the usual recipes keep Katzer from being pigeonholed into just another fancy European restaurant. We eagerly look forward to what Chef Andreas comes up with next.



ADDRESS 2/F Wynsum Corporate Plaza, entrances on F. Ortigas Avenue (formerly Emerald Avenue) and Ruby Street, Ortigas Center, Pasig City; tel. no.: 638-9819 to 21 **MUST-ORDERS** Beef Carpaccio with Basil, Parmesan, and Mushrooms (P350); Fettuccine with Blue Cheese Cream and Shiitake (P395); Grilled Chilean Sea Bass (P895); Roasted Rack of Lamb Provençale (P1,200); Duck Confit in Raspberry Honey Sauce (P760); Coup de Katzer (P260) **PRICE RANGE** Appetizers, P350 to P795; Salads, P230 to P275; Soups, P200 to P260; Pastas, P350 to P395; Mains, P420 to P1,200; Grilled meats, P510 to P1,200; Seafood, P450 to P900; Desserts P90 to P260



Fusion for the whole family **KRAZY GARLIK**

Taking out the family to dinner can be a tricky process: Mom prefers something light and healthy while Dad's got a juicy steak in mind, and the kids, well, only pizza and ice cream will ever do. Fortunately, diverse tastes mingle together at Greenbelt 5's newest restaurant, Krazy Garlik.

Right on the heels of family-style establishments such as TGIFriday's and Italianni's, Krazy Garlik serves up an incredibly wide and quirky selection of dishes ranging from appetizing Americana like steak and pizza to pan-Asian portions such as Japanese fried rice and crispy pata. It's a wide gulf to bridge, and most of the items are shakily held together by the attempt to use garlic as a unifying theme.

For starters there's Baba Ganoush—a plate of mashed eggplant (think hummus) topped with olives, onions, and toasted garlic, served with slices of warm pita bread. It's not as spicy as one would expect from a Middle Eastern dish, but it's still fun to dig in, and excellent for sharing. Families will also love their thin-crust Forest Pizza with layers of mozzarella, generous shiitake mushrooms, and even a hint of truffle oil. Most of the hefty main courses of meat and seafood go well with one of their fried rice orders such as the *yakimeshi*-style Hara Kiri. Other dishes don't fare too well: The roast duck leg, for example, is guilty of missing the usual crispy skin—quite possibly the first thing you'll want your duck to have.

Even the drinks seem all over the place—there's a long list of fruit shakes, milkshakes, a selection of wines, and mocktails. One drink that stood out on the menu was the Jabba Baby Wockie made from puréed strawberries, balsamic vinegar, and black pepper. It sounded tantalizing, but turned out to be a very sweet, syrup-based drink with only mild hints of pepper.

The staff is eager to please but beware the Sunday lunch peak time when service becomes erratic. Table queues can spike up to the double digits and waiting for your meal to be served can take as long



as half an hour. That would be fine if the food was worth the wait, but for the most part, you could have similar dishes of higher quality served elsewhere for cheaper without having to window shop while waiting for a table.

But perhaps because of its overly ambitious menu, aggressive branding (plush dolls of the garlic mascot are for sale), and its location in posh Greenbelt 5, Krazy Garlik feels confident to overcharge diners for fare that's nothing out of the ordinary. Case in point: the disappointing parma ham roulade consisting of four small pieces of mozzarella-filled ham with spreadable garlic cloves, all at a whopping P545. But by borrowing what's popular from various themed restaurants—from *adobo* to *aglio olio*, pizza to panna cotta—Krazy Garlik hopes to satisfy the widest possible range of customers. Of course, we know the danger of this kind of approach: By trying to please everyone, you might end up pleasing no one.



ADDRESS 2/F Greenbelt 5, Makati City; tel. no.: 501-3752 **MUST-ORDERS** Baba Ganoush (P255); Garlicky Crispy Pata (P595); Mushroom Matsuri (P345); Hara Kiri Rice (P365); Forest Pizza (P495); Garlic Snowflakes Pizza (P385); Crema Catalana Panna Cotta with Garlic (P195); Apple Tart a la Mode (P225) **PRICE RANGE** Starters, P155 to P545; Mains, P185 to P795; Grilled meats, P455 to P1,450; Rice, P60 to P365; Pastas, P225 to 495; Pizzas, P365 to P575; Desserts, P195 to P395; Shakes and specialty drinks, P180 to P360; Other beverages, P80 to P220; Wines (glass), P390 to P710 (bottle), P1,500 to P13,500

DINE-OUT DISTRICT

THIS MONTH, CHECK OUT...

Gilmore

From lip-smacking Taiwanese cuisine to Filipino favorites, interesting food finds are waiting to be discovered along this strip between Quezon City and San Juan.



ANCI'S BY ALBERGUS

You don't have to wait for Albergus to cater your next party to enjoy some of their Western and Pinoy specialties ranging from mouthwatering roasts to home-cooked Filipino favorites like *lechon baka* and *kilawing puso ng saging*. Meat-eaters will love their juicy spare ribs, but check out their selection of desserts and cakes as well. Their dishes come pre-packed so you can heat them up fuss-free at home, but with all the flair of a dinner worthy of Albergus. No one will know any better. **MUST-TRIES** Fork-tender Pork Spare Ribs in Joyas Sauce, Lechon Baka, Slow-roasted Beef Sirloin, Kilawing Puso ng Saging

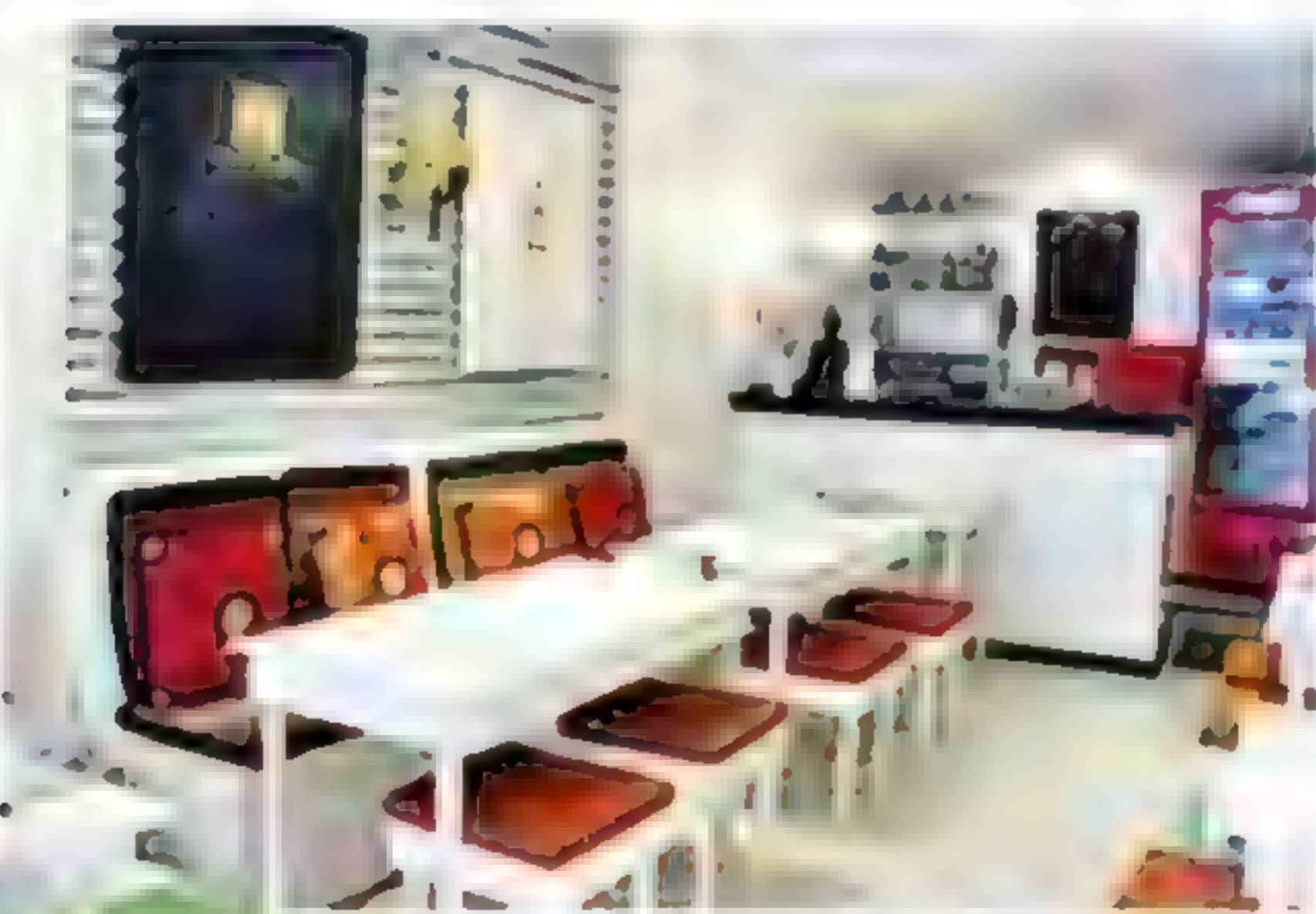


YEN YEN TAIWANESE STREET FOOD



Yen Yen is the place to go for no-frills everyday Taiwanese quick fixes—perfect for afternoon breaks or for

sharing with friends after work. Dishes ranging from silky noodle soups to bite-sized *adobo*-style egg, beef *kenchi*, and pig's ears reflect the mouthwatering street food of Taiwan's working class. Fried meats and seafood are served alongside vegetarian-friendly specialties like the Cha Chang noodles topped with tofu bits. Affordable and homey, Yen Yen is a wonderful alternative to the usual restaurant experience. **MUST-TRIES** Cold Cuts Platter, Crispy Steamed Taosi Dory, Cha Chang Noodles, Fried Tiger Shrimps, Pork Chop, Iced Green Tea



Thai Dara

It's hard to find authentic but affordable pad thai in the city, which is why we're glad that Bangkok native chef James Wor-

rassan (who runs Thai Dara) makes it according to his mother's own recipe. Even some key ingredients are flown in to capture the definitive flavors of Thai cuisine. Food is downright authentic—from spoonfuls of salty and sour *som tam* to crispy tamarind fish. Seriously hungry? Satisfy your cravings with their eat-all-you-can specials then wash it down with iced milk tea. **MUST-TRIES** Tom Yum Goong, Pad Thai, Crispy Tamarind Fish, Crispy Catfish Salad, Cha Yen Milk Tea



Persian Kabab

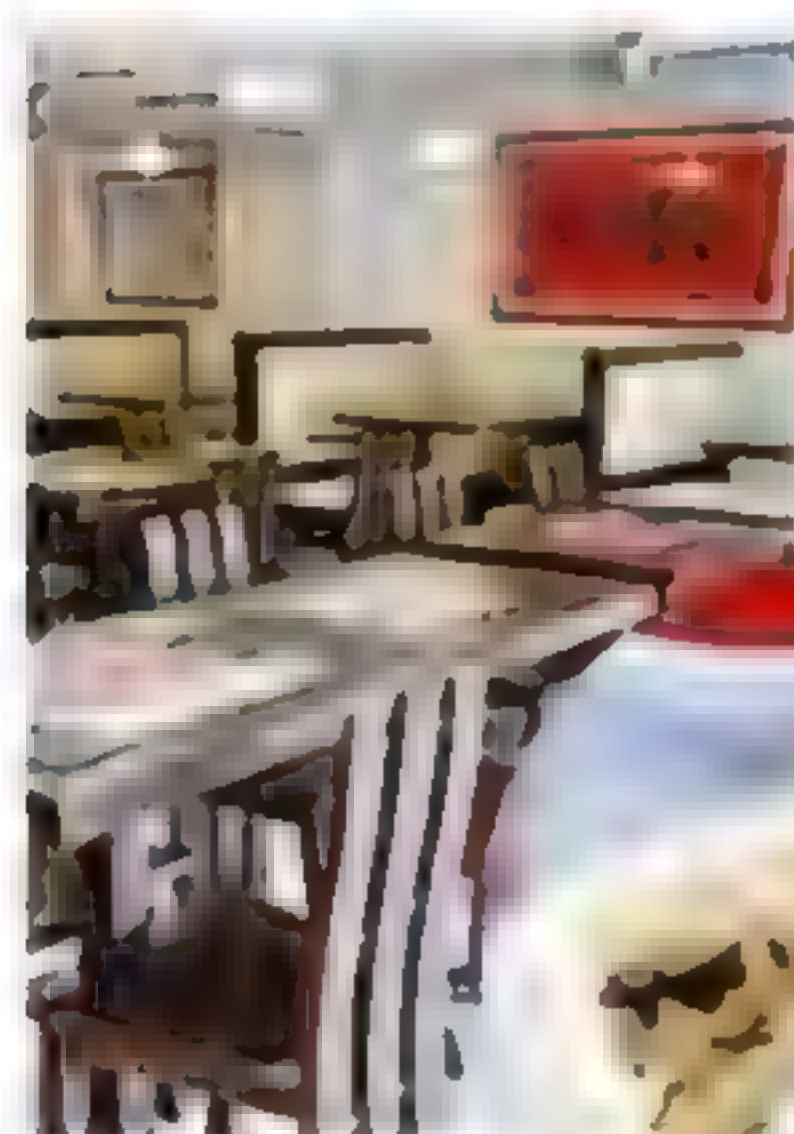
Hefty shawarmas and mouthwatering kababs have a new home at Persian Kabab (yes, not the most unique name, we know), which is

open around the clock for after-hours dining or a hearty early breakfast. The friendly staff serves up all your favorite Middle Eastern dishes—pita wraps jam-packed with roasted beef and greens, tender lamb, and refreshing yogurt shakes. Every scoop of rice is topped with a slab of melting butter, because, let's admit it, you wouldn't have it any other way. **MUST-TRIES** Chelo Kabab, Lamb with Fragrant Biryani Rice, Fruity and Nutty Rice, Beef Shawarma, King Salad



Mien San

It's been 16 years since Mien San opened its doors, and patrons still can't get enough of their authentic Taiwanese cooking with a wide range of savory meat buns, plump dumplings, and hearty noodle soups. Having a hard time choosing? Go for the rice meal sets that serve various portions of their regular dishes. Looking to while away rush hour traffic? Follow the locals, and enjoy a side order of fried *mantou* bread dipped in condensed milk. **MUST-TRIES** Soup-filled Fried Siopao, Sweet and Spicy Wantons, Tendon Noodle Soup, Three-Cup Chicken, Fried Mantou Bread, Mushroom with Fish Fillet



Other restaurants to try in the area: Happy Valley, JT's Manukan, Homemade Carrot Cake and Bibingka Galapong, Hermanos Taco Shop, The Original Savory

Yummy Deals

P60,000
worth of
goodies to be
given away!

Freebie Code: LADOLCEVITA

15 WINNERS OF P 1,000 La Dolce Vita GIFT CERTIFICATES

Experience "La Dolce Vita" right here in Harry's Bar Back in their reproduction of the Venetian atmosphere as you feast on Italian comfort dishes prepared by Chef Ivan Bayona in this casual ristorante. Relish authentic food offerings in a resto named after a famous Venetian landmark and dine al fresco-perfect for romantic date nights. Get 10% off dinner and a glass of Prosecco from Mon-Thurs, 5pm-7pm



Visit Harry's Bar at G/F
The Venice Piazza McKinley
Hil, Taguig City with
tel. # 798-0594 or email
harrysbar2010@gmail.com

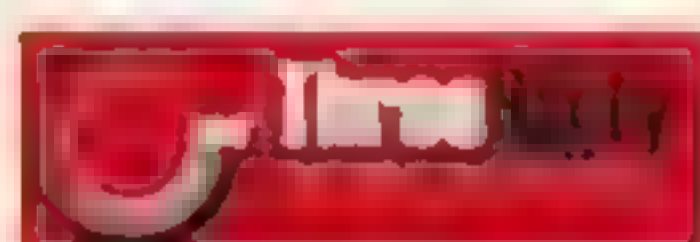


Freebie Code: THREESIXTY

15 WINNERS EACH GET P1,000 360 RESTAURANT AND BAR GIFT CERTIFICATES

In search of reasonably priced superb tasting food complemented by stylish interiors and soothing ambience? Three Sixty Restaurant and Bar is the perfect place for your myriad cravings. Here you'll find oriental dining and cocktail drinks infused with a modern and urban touch. It's the latest happening place for hip customers with discerning taste.

360 is located on the 2/F of A Venue Mall,
Makati Ave., Makati City



Freebie Code: SANTIS

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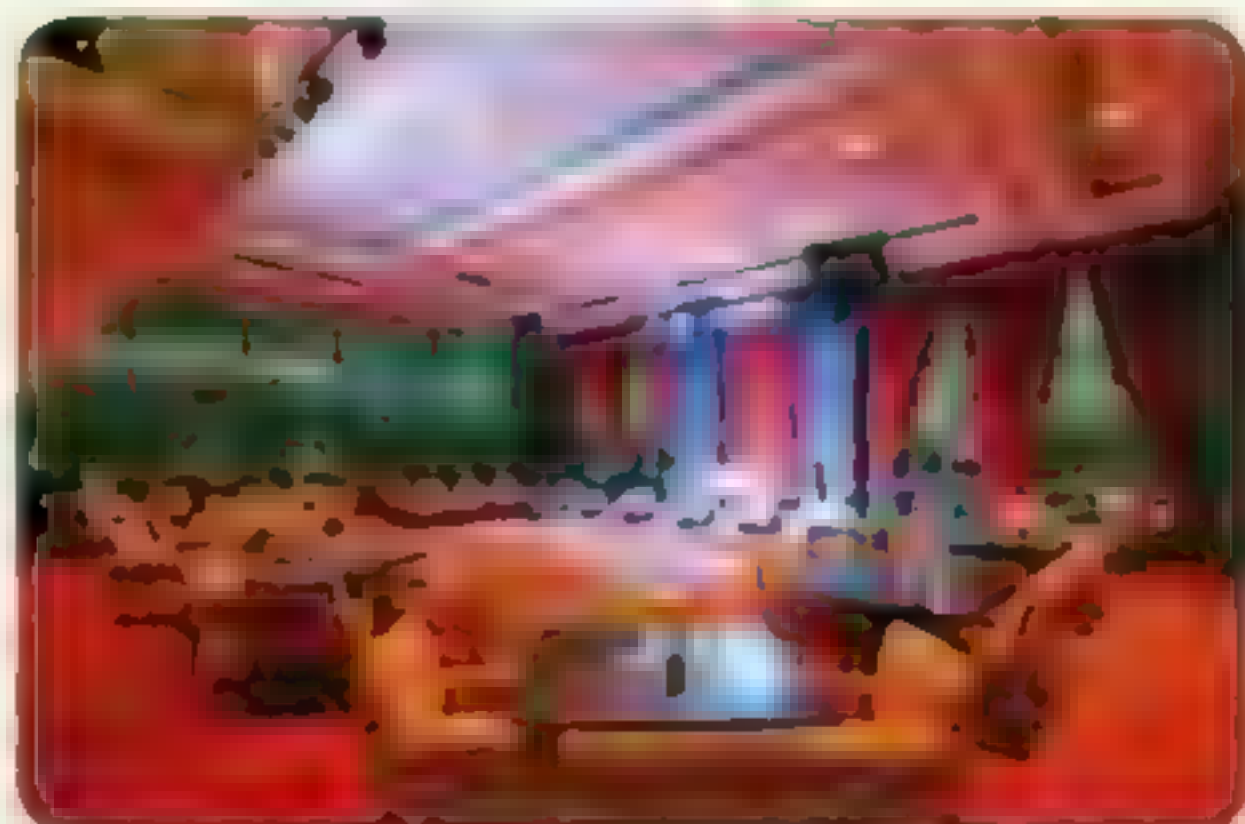
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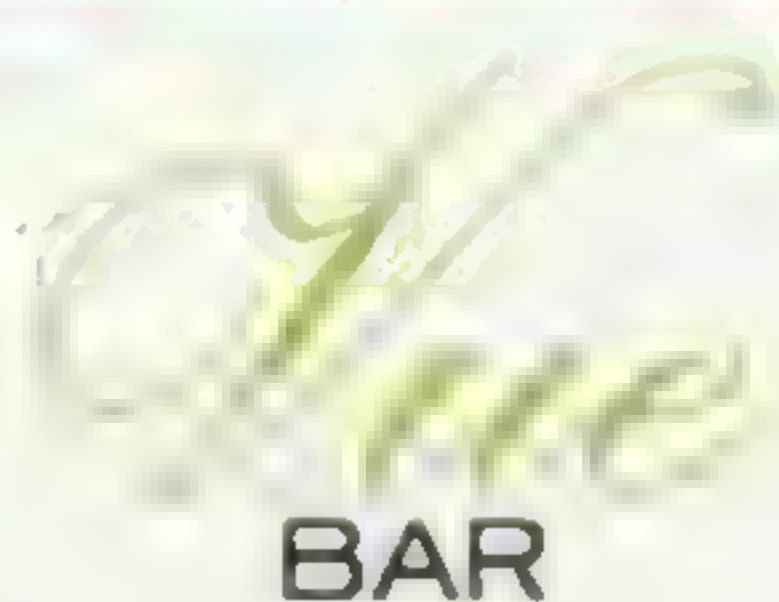
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The Bellevue Hotel's newest hotspot: the Vue Bar stands out in the partying scene with its almost 360-degree panoramic view of Alabang. This uber-chic establishment boasts of state-of-the-art lighting and sound systems, making it the perfect venue to listen to good, chill-out music or groove to the foot-stomping live entertainment.



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This promo is open to all readers of Yummy. Entries will be accepted from November 1 to 30, 2010, 11:59 PM. The raffle draw will be held via electronic raffle on December 9, 2010, Thursday 2:00 PM at the Summit Media located at the 7/F Cybergate Tower 3, Pioneer St., Mandaluyong City in the presence of a DTI representative. Fifteen (15) winners of P1,000 Bellevue Hotel gift certificates each, 15 winners of P1,000 Harry's Bar gift certificates each, 15 winners of P1,000 360 Restaurant and Bar gift certificates each, and 15 winners of P1,000 Santis Delicatessen gift certificates will be drawn. Winners will be notified via SMS, email and registered mail. A person can win only once. Winner will get the prize of higher value if drawn more than once. When claiming the prize, please present the following: valid ID matching name used to enter the promo + letter of notification. Prizes may be claimed at the 7/F Summit Media, Cybergate Tower 3, Pioneer St., Mandaluyong City, Monday-Friday 10am- 3pm. Provincial winners will receive their prize through courier. Redemption period is 60 days from receipt of notice. Prizes are not convertible to cash. Unclaimed prizes outside of redemption period will be forfeited in favor of Summit Media with prior DTI approval. Employees of Summit Media and partner-sponsors for this promo including relatives up to the second degree of consanguinity or affinity are not qualified to join this promo.



From Rachelle's kitchen

Food editor **Rachelle Santos** shares a recipe, kitchen tips and advice, and gotta-know culinary info.

RECIPE FILE

Parmesan and Thyme Biscuits

Loaded with cheese, these make for perfect afternoon treats or midnight munchies.

In a large bowl, mix together **1½ cups finely grated Parmesan cheese**, **1 cup all-purpose flour**, **1 tablespoon cornstarch**, **2 teaspoons dried thyme leaves**, and **½ teaspoon salt**. Gradually add **¾ cup very cold, cubed unsalted butter**. Cut butter into the dry ingredients until mixture resembles fine breadcrumbs. Add **1 tablespoon milk** and mix until a dough forms. Transfer to a lightly floured surface and roll into a 2-inch-diameter log. Wrap in plastic wrap and refrigerate until firm. Slice into ½-inch-thick pieces and place on a lined baking sheet. Brush tops with milk and sprinkle with thyme leaves. Bake in a preheated 350°F oven for 12 to 15 minutes or until golden. *Makes 16 to 18 pieces.*

JUST ASK!

Q What is the difference between natural cocoa powder and Dutch-processed cocoa powder?

A Natural cocoa powder is made from cacao beans that have been roasted then pulverized into a powder. It's very bitter and acidic, so recipes often call for baking soda to balance it. Dutch-processed cocoa powder, also made from cacao beans, is treated with an alkaline solution. The process makes it darker in color with a reddish-brown tint and helps to make it flavor mellow and less bitter. Because Dutch-processed cocoa powder is not acidified, it must be used in recipes calling for baking powder.

Make a cool change

When preparing your make-ahead meals, how do you let your big batch of beef stew cool down? The usual household practice is to leave the food on the table for hours to cool. But doing so is actually a big no-no when it comes to food safety, as bacteria quickly multiply at room temperature. Take the safer route by dividing the food into small containers and placing them uncovered on the highest shelf possible in the fridge; stir once in a while to ensure even cooling. Another way is to transfer the food into a shallow, stainless steel food pan and place it over an ice water bath to rapidly cool the food.

QUICK TRICK

Creaming A process in baking wherein fat (usually butter) and sugar are beaten together to blend them uniformly and to incorporate air.



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Step by step: Decorate, prep, and clean

Cooking doesn't have to be complicated. We've got tips to help you clean gadgets, separate eggs, and decorate cakes.

Frosting-free ways to decorate cakes



1 Make a banner, decorate with ribbon or patterned paper, and prop it up on the cake using lollipop sticks.



2 Spell out the celebrant's name with cookie cutters, dust confectioners' sugar over, then carefully remove the cutters.



3 Place an intricately patterned doily over the cake and dust with powdered sugar. Instant prettiness!

Separating eggs for meringues or angel food cake



1 Set out two small bowls and a larger one. Crack the egg on a flat surface and not on the side of the bowl.



2 Use the shells to separate the eggs, catching the yolk with one half and letting the whites drip down into the first small bowl.



3 Place the yolk in the second bowl, then pour the egg white into the third and larger bowl. Repeat process.

How to clean small kitchen gadgets



1 To easily clean hand mixers, immersion blenders, stand mixer attachments, and other similar gadgets with many nooks and crannies, first fill a large bowl with hot water.



2 Add a drop of dishwashing liquid (or more, if your gadget is particularly dirty) to the water.



3 Turn on the mixer and agitate the water, creating bubbles. Wipe down and leave to dry.

The Taste has Always Been There

There has long been a question as to what is the quintessential Filipino dish. From adobo to sinigang to even lumpia, ours is such a wide array of tastes and desires that a national dish is often difficult to pinpoint. What cannot be disputed though is that cooking Filipino dishes often begin with running garlic and onions in cooking oil or fat in a pan. In other words, the Filipino palate begins with a small amount of "gisa."

As with every enjoyable food experience, great taste comes with great aroma. The mesmerizing blend of garlic and onions is something every Pinoy grows up with, so much so that even when Filipinos end up in other countries, the smell of gisa almost always triggers happy memories of home.

Examine, if you will, the signature dishes found in the different regions. The delicacy known as Pinapaitan is Ilocano through and through. An ox or goat's innards and tripe come together in a stew filled with sampaloc and bile for a dish best served as it is named, with a certain amount of bitterness. Bringhe is something every Kapampangan devours with pride. Comprised of glutinous rice with chicken cooked in coconut milk and tinted yellow with turmeric, it is the local version of the Spanish Arroz Valenciana. The pride of Bicolandia is the Kinunot, made up of either stingray or baby shark cooked in malunggay leaves. Iloilo has always shown off their Batchoy, a soup made with pork organs, crushed pork cracklings, shrimp, vegetables, chicken stock, chicken breast, beef loin, and noodles.

Whatever the dish, whether from these regions or others not enumerated here, no one will argue that these signature dishes aren't delectable. What we often overlook is what is the most basic thing about each of them: that these dishes start off with a little thing we call "gisa."

In the search for that most Pinoy of tastes, all one really has to do is look at what's been there all this time. What unites every trademark regional Filipino dish is the flavor, the aroma that is ginisa. And nobody captures that flavor and aroma better than Aji-Ginisa Flavor Seasoning Mix. Combining the ginisa taste inherent in the best Filipino dishes and backed by 100 years of quality food service from Ajinomoto, Aji-Ginisa Flavor Seasoning Mix asks everyone to give it a try with its motto of **"Tikman ang Kaibahan!"** You can use it in place of onions and garlic or to boost the delicious flavor that you know and love.

The taste you've been looking for shouldn't be too hard to find. After all, it's been here all along, in the form of a pang-gisa. With Aji-Ginisa Flavor Seasoning Mix, the Filipino taste is more accessible and easier to prepare than ever.

"As with every enjoyable food experience, great taste comes with great aroma."



visit www.ajinomoto.com.ph for more recipes

D-I-Y: Frozen Brazo de Mercedes

Prepare to be wowed by this sweet treat's crisp crust, rich custard, cool and creamy ice cream, and soft meringue.

tip For the ice cream layer, you can opt to use vanilla ice cream or your favorite ice cream flavors. Want to try something new? Use frozen yogurt instead!

What you need

For the meringue

- ☐ 6 egg whites
- ☐ 1/8 teaspoon cream of tartar
- ☐ 1/8 teaspoon salt
- ☐ 1/2 cup plus 1/8 cup sugar
- ☐ confectioners' sugar for dusting

For the custard filling

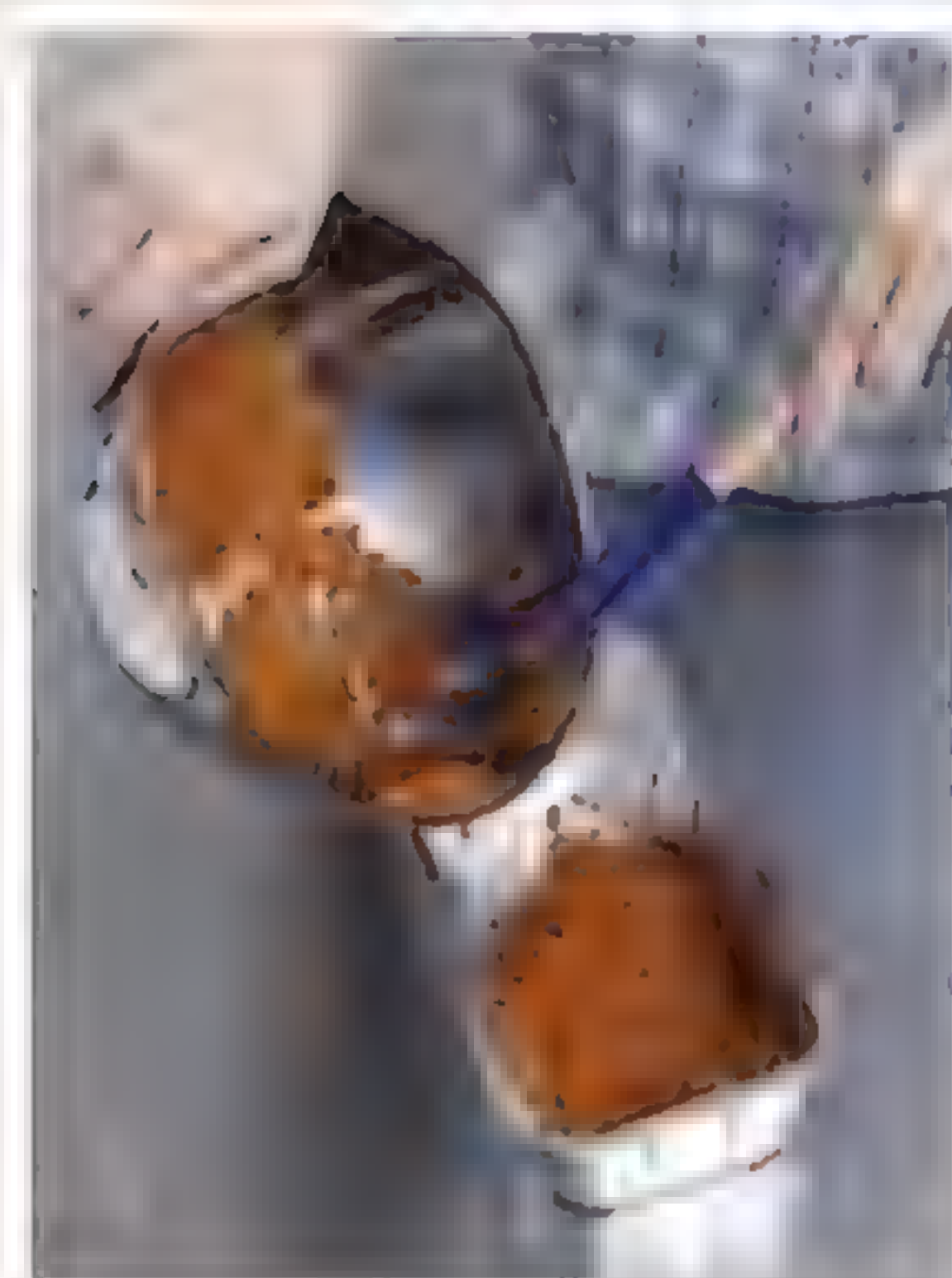
- ☐ 9 egg yolks
- ☐ 2 1/2 tablespoons sugar
- ☐ 1/2 (300-gram) can condensed milk
- ☐ 1/4 cup butter
- ☐ 1/2 teaspoon vanilla

For the crust

- ☐ 1 cup crushed graham crackers
- ☐ 2 1/2 tablespoons sugar
- ☐ 6 tablespoons melted butter
- ☐ 2 cups strawberry ice cream, softened

What to do

- 1** Make the meringue: Whisk egg whites until foamy. Add cream of tartar and salt. Gradually add sugar. Continue whisking until stiff peaks form. Bake in a 9x9-inch baking pan at 300°F for 1 hour. Invert on parchment paper dusted with confectioners' sugar.
- 2** Make the custard filling: In a bowl, whisk together yolks, sugar, and condensed milk. Place in a double boiler. Cook until thick. Remove from heat then add butter and vanilla. Cool.
- 3** Make the crust: Combine ingredients. Mix well and press onto the bottom of 2 (9-inch) loaf pans. Bake for 10 minutes. Cool. Set aside and chill.
- 4** To assemble: Spread a thin layer of custard filling over the chilled crust. Add a layer of softened ice cream. Cut meringue into 2, making sure the pieces fit into the pans. Place over the ice cream layer. Dust with confectioner's sugar. Cover with foil or plastic wrap; freeze before unmolding.
Makes 2 (9-inch) loaves.





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In the *kid*-chen

Potato Hotdog Logs

Look, we put together creamy mashed potato and juicy hotdogs, and fried them to a crisp! Send it off as *baon* or serve as *merienda*.



What you need

- ▢ 500 grams potatoes, peeled and quartered
- ▢ ½ cup grated Cheddar cheese
- ▢ 2 tablespoons milk
- ▢ 2 tablespoons butter, cubed
- ▢ ½ teaspoon salt
- ▢ ¼ teaspoon white pepper
- ▢ ½ tablespoon vegetable oil
- ▢ 4 cocktail hotdogs, sliced in half crosswise
- ▢ ⅓ cup all-purpose flour
- ▢ 1 egg, beaten and mixed with 1 tablespoon milk
- ▢ ¾ cup Japanese breadcrumbs
- ▢ oil for deep-frying
- ▢ ketchup and mayonnaise, to serve

What to do

- 1** Make the mashed potatoes: Boil potatoes in a medium saucepan until very tender, about 8 to 10 minutes. Transfer potatoes to a large bowl and mash using a potato masher or fork. Add cheese, milk, and butter; mix well. Season with salt and pepper. Chill for 15 minutes.
- 2** Cook the hotdogs: In a small frying pan, heat vegetable oil. Fry hotdogs for 1 to 2 minutes or until cooked. Let cool.
- 3** Place about ¼ cup mashed potatoes on your palm and flatten. Place a hotdog in the center then form into a log, enclosing the hotdog. Dredge in flour, dip in egg mixture, then roll in breadcrumbs. Repeat with the rest of the ingredients.
- 4** Deep-fry in batches in preheated oil until golden brown, about 1 to 2 minutes. Drain on paper towels. Skewer if desired. Serve with ketchup and mayonnaise on the side. *Makes 7 to 8 pieces.*

tip Steps 2 and 4 are a bit trickier so be sure to ask for an adult's help.



Cocido with King Sue Chorizo Bilbao

Ingredients

Serves 4 – 6

- * 1/4 kilo beef, cut into servings sizes
- * 1/4 kilo pork, cut into serving sizes
- * 4 cups Water
- * 2 white onions, sliced
- * 2 pcs King Sue Chorizo Bilbao, sliced. Save the Lard.
- * 1/2 cup garbanzos (chick peas), drained
- * 2-3 pcs saba banana, halved
- * 2 small potatoes cubed
- * Achuete seeds
- * Salt and Pepper to taste

Directions

Allow water to boil. Place beef and pork, add in onions, cook until meat is tender. Add the chorizos, garbanzos and potatoes. Boil over medium heat until vegetables are cooked. Season with salt and pepper. Add the bananas last. In a pan, use the Lard from the King Sue Chorizo Bilbao to sauté the Achuete seeds. Remove the seeds, mix the Lard onto the soup. Remove from heat when all the ingredients are tender.



Throughout history, air-drying and smoking have always been used as methods of preserving meat through the harsh winter months. When red peppers were first brought to Spain, it was discovered that pimentón (Smoked Spanish paprika), the spice obtained from drying and smoking them, not only flavored the sausages beautifully, but also had preservative qualities. Because of this, it was quickly adopted as an essential sausage ingredient in many regions in Spain.

Chorizo Bilbao is commonly used in dishes such as Spanish Paella, Stew dishes, Chorizo con Huevos (fried chorizo with scrambled eggs), Cocido (soup), or sometimes mixed with Noodle or Pasta dishes.

King Sue has adapted the traditional methods of preparing and cooking the premium quality Chorizo while applying modern developments and technologies with a commitment to serve the Filipino family with A Taste Fit for a King! Our products are made with the freshest ingredients to deliver the unique taste that enlivens meals.

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It's time to try...

Sun-dried tomatoes

Hello, sunshine

Sun-dried tomatoes are essentially ripe tomatoes that have been placed under the sun for dehydration. Since fresh tomatoes are high in moisture, 8 to 14 kilos of fresh tomatoes are required to make one kilo of dried ones. Rich in lycopene, vitamin C, and antioxidants, sun-dried tomatoes retain the same nutritional value of the fresh ones.

Terrific tomatoes

Sun-dried tomatoes are chewy with a fruity, slightly bitter, and tangy flavor. This versatile ingredient may be marinated then eaten as an appetizer or sliced as a topping for salads, soups, and dips. They also make a great addition to pasta sauces, breads, pizzas, and risottos.

Shop and store

Sun-dried tomatoes are available in specialty food stores, such as Santis, in both dried and oil-packed forms. To use the dried form, soak in warm water for 30 minutes until soft and pliable then drain. Unopened packs of sun-dried tomatoes last for six to nine months without refrigeration. Once opened, submerge the tomatoes in oil, refrigerate, and use within two weeks.



Spiced Shrimp, Chorizo, and Sun-dried Tomato Pasta

The sun-dried tomatoes give this delectable pasta dish a rich and intense flavor. Pair it with a good bottle of wine for an instant gourmet meal.

- 12 pieces medium shrimp, peeled and deveined with tails left on
- 1 teaspoon Spanish paprika
- ¼ teaspoon salt, plus extra for seasoning
- ¼ teaspoon pepper, plus extra for seasoning
- ¼ cup olive oil, divided
- 1 cup (about 150 grams) finely chopped Spanish chorizo or any fresh spicy sausage
- 30 cloves native garlic, peeled
- ⅔ cup chopped shallots
- 1½ tablespoons tomato paste
- ⅔ cup dry white wine
- 1 cup sliced sun-dried tomatoes (oil-packed or dried form soaked in warm water)
- 4 pieces canned artichokes, sliced lengthwise (optional)
- ½ cup all-purpose cream

- 150 grams linguine, spaghetti, or fettuccine noodles, cooked according to package directions
- chopped parsley for garnish (optional)

- 1 Season shrimps with paprika and ¼ teaspoon each salt and pepper. Set aside.
- 2 In a medium saucepan, heat 1 tablespoon of oil. Sauté chorizo until lightly browned. Set aside chorizo but leave the oil in the pan.
- 3 Using the same pan, fry shrimp in batches until cooked on both sides. Set aside. Add

remaining oil. Sauté whole garlic cloves over low heat until light brown and tender, about 5 to 6 minutes. Add shallots and sauté over medium heat until fragrant, about 1 minute.

- 4 Add tomato paste and cook for 30 seconds. Add wine and let it reduce to one-third. Stir in sun-dried tomatoes, artichokes, cooked chorizo, and cooked shrimp; mix well. Over low heat, add cream and mix well. Season with salt and pepper. Add cooked noodles and combine thoroughly. Transfer to a serving platter or individual dishes and sprinkle with chopped parsley. Serves 3 to 4.

*Prep in
20 minutes,
cook in 10!*





Liz's 10 ideas: Mixed nuts

Some of the best ways to get the most out of your mixed nuts are to use them in recipes that are both healthy and delicious. Here are 10 ideas to get you started.

Something fishy

Here's a simple way to add the health benefits of fish to your diet. Mix a can of tuna with a can of mixed nuts, and you have a delicious, healthy snack. You can also mix the tuna with a can of mixed nuts and a can of mixed nuts and a can of mixed nuts. This is a great way to get the most out of your mixed nuts.

Peanut praline candy

There's nothing better than a peanut praline candy. It's a delicious treat that's easy to make. You can make it with a can of mixed nuts and a can of mixed nuts. This is a great way to get the most out of your mixed nuts.

Almond milk

There's nothing better than almond milk. It's a delicious treat that's easy to make. You can make it with a can of mixed nuts and a can of mixed nuts. This is a great way to get the most out of your mixed nuts.

Cashew chicken

There's nothing better than cashew chicken. It's a delicious treat that's easy to make. You can make it with a can of mixed nuts and a can of mixed nuts. This is a great way to get the most out of your mixed nuts.

Peanut slaw

There's nothing better than peanut slaw. It's a delicious treat that's easy to make. You can make it with a can of mixed nuts and a can of mixed nuts. This is a great way to get the most out of your mixed nuts.

Chocolate-cherry walnut bread

There's nothing better than chocolate-cherry walnut bread. It's a delicious treat that's easy to make. You can make it with a can of mixed nuts and a can of mixed nuts. This is a great way to get the most out of your mixed nuts.

Good morning, plectrums

There's nothing better than good morning, plectrums. It's a delicious treat that's easy to make. You can make it with a can of mixed nuts and a can of mixed nuts. This is a great way to get the most out of your mixed nuts.

Vegetable and cashew soup

There's nothing better than vegetable and cashew soup. It's a delicious treat that's easy to make. You can make it with a can of mixed nuts and a can of mixed nuts. This is a great way to get the most out of your mixed nuts.

Spiced almonds

There's nothing better than spiced almonds. It's a delicious treat that's easy to make. You can make it with a can of mixed nuts and a can of mixed nuts. This is a great way to get the most out of your mixed nuts.

Hazelnut brownie ice cream sandwiches

There's nothing better than hazelnut brownie ice cream sandwiches. It's a delicious treat that's easy to make. You can make it with a can of mixed nuts and a can of mixed nuts. This is a great way to get the most out of your mixed nuts.



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Smittenin' Bites

You'll definitely want to sink your teeth into Magnolia Chicken Station's new Chicken Bites! All made with the healthy freshness and quality of Magnolia Chicken breast fillet cutlets. Once you've bitten, you're forever smitten! Take your pick from these popular pizza flavors that will surely delight your palate—Pepperoni bites—for that distinct Italian-American pepperoni taste, Meatlover bites—an all-meat combination of pepperoni, ham, and bacon for a truly gourmet pizza taste, Bacon Mushroom Bites—the perfect pairing of maple-cured bacon and earthy fresh mushrooms. Now available in over 400 Magnolia Chicken Stations in major supermarkets and Monterey Neighborhood Meatshops nationwide!



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Rise To the Occasion

When it comes to desserts, sauces, creamy soups and other comestibles, Cream Cornstarch always rises to the occasion, especially during the long holiday season. Cream Cornstarch is treasured for its amazing versatility and pure high quality cornstarch. Used in desserts, from pies to cookies to cakes, it enhances flavor and consistency. Cream Cornstarch is ideal for thickening soups, making them richer and smoother. Excellent for sauces that go well on top of roasts and pasta. It can also be utilized for creaming vegetables, giving them a savory delicacy. This holiday season make sure you have a box of original Cream Cornstarch in your kitchen cabinet.



ADVERTISING FEATURE

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Century Chili Corned Tuna & Miso Pasta

A delicious pasta dish enhanced with highly nutritious miso paste and fibrous asparagus tips. Add more gusto with flavorful Century Chili Corned Tuna.

Ingredients:

250 grams linguine or fettuccine
1/4 cup olive oil
1/4 cup chopped onion
1 tablespoon minced garlic
1 tablespoon miso paste
1 tablespoon soy sauce
1/4 teaspoon paprika
1/2 cup fresh asparagus tips
1-180 grams Century Chili Corned Tuna
1/2 cup dry white wine
1 cup fresh spinach
1/4 cup sliced scallions
1/4 cup sliced toasted almonds
salt and pepper to taste

Procedure:

Cook pasta as directed in the package. Heat olive oil in a large skillet. Sauté onion and garlic. Add miso, soy sauce, paprika, asparagus and Century Corned Tuna. Pour in white wine and simmer for about 2 minutes. Add spinach and season to taste with salt and pepper. Add cooked pasta and toss well. Transfer to a platter then top with toasted almonds.

Makes 4 to 5
servings.



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107B, 210 Zodiac Street, Palm Village, Makati City (tel. nos.: 898-2280, 898-2880; mobile nos.: 0917-KARENS1, 0917-5273671); www.karenskitchen.com.ph.

Kohikan at the Diamond

Manila Diamond Hotel, Roxas Boulevard corner Dr. J. Quintos Street, Manila (tel. no.: 528-3000); Ube ensaymada is also available at The Cake Club, Power Plant, Rockwell Center, Makati City.

La Cocina de Tita Moning

315 San Rafael Street, San Miguel District, Manila (tel. nos.: 734-2146, 734-2141); www.lacocinadetitamoning.com; all lunches and dinners are strictly by reservation.



Lia's Cakes In Season

25 A&B East Capitol Drive, Barangay Kapitolyo, Pasig City (tel. no.: 377-4808); Stall 29 Delicacies Village, Tiendesitas, Frontera Verde, Pasig City (tel. no.: 377-4363); To order for delivery, call tel. no. 2121212; www.liascakesinseason.multiply.com.

Linnet Villa-Real

To order, call tel. no. 721-1898 or mobile no. 0918-9104243.

Mabuhay Palace

Manila Hotel, 1 Rizal Park, Manila (tel. no.: 527-0011).

Ms. Polly's Specialty Cakes and Desserts

4/F Robinsons Galleria, Pasig City (tel. no.: 703-5058); Commissary is at Milan Street, Merville Park, Parañaque City (tel. nos.: 824-7612, 401-4588); also sold at Shell Station Magallanes (tel. no.: 853-0207); www.msppollyscakes.multiply.com.

Nathaniel's

ITC Commercial Complex, Panay Street corner Timog Avenue, Quezon City (tel. no.: 332-1305).

Restaurant Cicou

Hotel Céleste, 2 San Lorenzo Drive corner A. Arnaiz Avenue, Makati City; (tel. no.: 889-6728).

Sugar Rush Lab

To order, call mobile no. 0916-6551048; sugarrushlab@gmail.com.

Sweet Bella

1730 Banyan Street., Dasmariñas Village, Makati City (tel. nos.: 844-0680, 844-9905; mobile no.: 0928-5025027).

Sweet Lorraine Bakeshop

To order, log on to www.sweetlorrainebakeshop.com or email orders@sweetlorrainebakeshop.com; www.facebook.com/SweetLorraineBakeshop; www.twitter.com/SweeterLorraine.

Swell Sweets by Gel Colet

To order, call tel. no.: 215-4558 or mobile no.: 0917-5367827, or email swellsweets@gmail.com; swellsweets.multiply.com.

Travel Cakes

To order, call mobile nos. 0915-3144694 (ask for Nicky), 0915-2588645 (ask for Sabs); www.facebook.com/travelcakes.

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Directory

YOUR GUIDE TO THE SHOPPING AND DINING ESTABLISHMENTS FEATURED IN THIS ISSUE

GROCERIES AND SUPERMARKETS

The Landmark Supermarket
Ayala Center, Makati City; TriNoma, North Triangle, Quezon City.

Robinsons Supermarket
At leading malls nationwide; for a list of all branches, see www.robinsons-supermarket.com.ph.

Rustan's Supermarket
At leading malls nationwide; for a list of all branches, see www.rustansupercenters.com.

SM Hypermarket
At leading SM Malls nationwide; for a list of all branches, see www.smhypermarket.com.

RESTAURANTS

Anci's by Albergus
Xavier Hills Condominium, N. Domingo Street corner Granada Street, New Manila, Quezon City (tel. no.: 470-0323).

Angel's Kitchen
57 Connecticut Street, Northeast Greenhills, San Juan, Metro Manila (tel. nos.: 744-1018, 721-8822).

Lolo Dad's Café
899 Pres. Quirino Avenue corner Leon Guinto Street, Malate, Manila (tel. nos.: 522-2941, 524-2295, 526-7151); Lolo Dad's Brasserie is at 6750 Ayala Avenue, Makati City (tel. no.: 813-6750); www.lolodads.com.

Mien San
40 & 42 Granada Street, Barangay Valencia, New Manila, Quezon City (tel. nos.: 721-5794, 723-0558).

Persian Kabab
Santolan Road corner Granada Street, Barangay Valencia, New Manila, Quezon City; open 24 hours.

Thai Dara
56 Granada Street, Barangay Valencia, New Manila, Quezon City (tel. no.: 411-1156; mobile no.: 0918-3654250).

Yen Yen Taiwanese Street Food
96 Granada Street, New Manila, Quezon City (tel. no.: 345-3219).

OTHERS

Alcantara General Merchandising
Along Tabora Street, Divisoria, Manila (tel. no.: 491-5516; mobile no.: 0932-9175762).

Chef Myke "Tatung" Sarthou's Glorious Grains Gourmet Bakeshop and Catering
17 Matipid Street, Sikatuna Village, Quezon City (tel. no.: 433-2467; mobile no.: 0915-8463234); www.gloriousgrains.ph.

Cooks Exchange
G/F SM Megamall Building A, Mandaluyong City (tel. no.: 634-4325); 3/L Glorietta 4, Ayala Center, Makati City; LG/F Power Plant, Rockwell Center, Makati City (tel. no.: 898-0926); G/F Crossings Department Store, Shangri-La Plaza, EDSA, Mandaluyong City (tel. no.: 635-4410).

Dimensione
At leading malls nationwide; for a list of all branches, see www.dimensione.com.ph.

Gourdo's
Gourdo's Flagship Store, The Fort Entertainment Complex, Bonifacio Global City, Taguig City, (tel. no.: 887-0150); Home Zone, UG/L Alabang Town Center, Ayala Alabang, Muntinlupa (tel. no.: 850-6437); 3/F Gateway Mall, Araneta Center, Cubao, Quezon

City (tel. no.: 913-2991); Lobby Level, TriNoma, North Triangle, Quezon City (tel. no.: 901-3475); R1 & R2 Upper Level, The Promenade, Greenhills Shopping Center, Ortigas Avenue, Greenhills, San Juan (tel. no.: 744-3087); see www.gourdos.com for a complete list of branches.

Jasper Commercial
673 Sto. Cristo Street, Binondo, Manila (tel. no.: 242-5363).

National Bookstore
At leading malls nationwide; see www.nationalbookstore.com.ph for a complete list of branches.

Omega
Along Tabora Street, Divisoria, Manila (tel. no.: 243-2760).

Rustan's Department Store
Ayala Center, Ayala Avenue, Makati City (tel. no.: 813-3739); and at leading malls including Shangri-La Plaza, Alabang Town Center, Glorietta 4, and Gateway Mall.

Saizen
3/L East Wing, Robinsons Galleria, EDSA corner Ortigas Avenue, Quezon City.

Fresh for Last

Green pinipig

Pinipig is the pounded and flattened glutinous rice grains that come in two colors, light beige and green. Since a tedious process is required to make *pinipig*—manually pounding the grains using a huge wooden mortar and pestle, dry-toasting them, then pounding them some more—it is quite a pricey delicacy. The *pinipig* used as topping for *halo-halo* is the light beige-colored variety, the mature glutinous rice grains. The green variety is the young or unripe grains. I've spotted green *pinipig* in wet markets for years, but I've never tried cooking with it. And the only time I got a taste of it was when it was cooked as *biko* (a Filipino snack cooked in coconut milk and sugar).

One Sunday, I passed by a vendor selling green *pinipig* in the weekend market at the Lung Center parking lot in Quezon City. She was getting ready to pack up, but when she noticed that I was intently looking at her pile she immediately said, "Ma'am, 35 pesos na lang po isang baso. Singkuwenta po ito kanina." After some haggling, I got more than three tall glassfuls for P100. The vendor said it would be great for breakfast, with milk and some sugar. The very next day, I put a handful of the green grains in a bowl and poured in a good amount of fresh goat's milk. For sweetness, I drizzled some raw wild honey.

I did enjoy that bowl of healthy green "morning cereal," but I still had quite a bit left over. Could I make cookies with it, I wondered. So I searched for an oatmeal cookie recipe and replaced the rolled oats with green *pinipig*. The *pinipig* turned a bit mushy when mixed with the milk, egg, and other ingredients. The chunky cookies (I substituted the walnuts with organic peanuts) turned out quite chewy, but boy were they good!—Divine Enya Mesina

The Spirit of Christmas Pasta

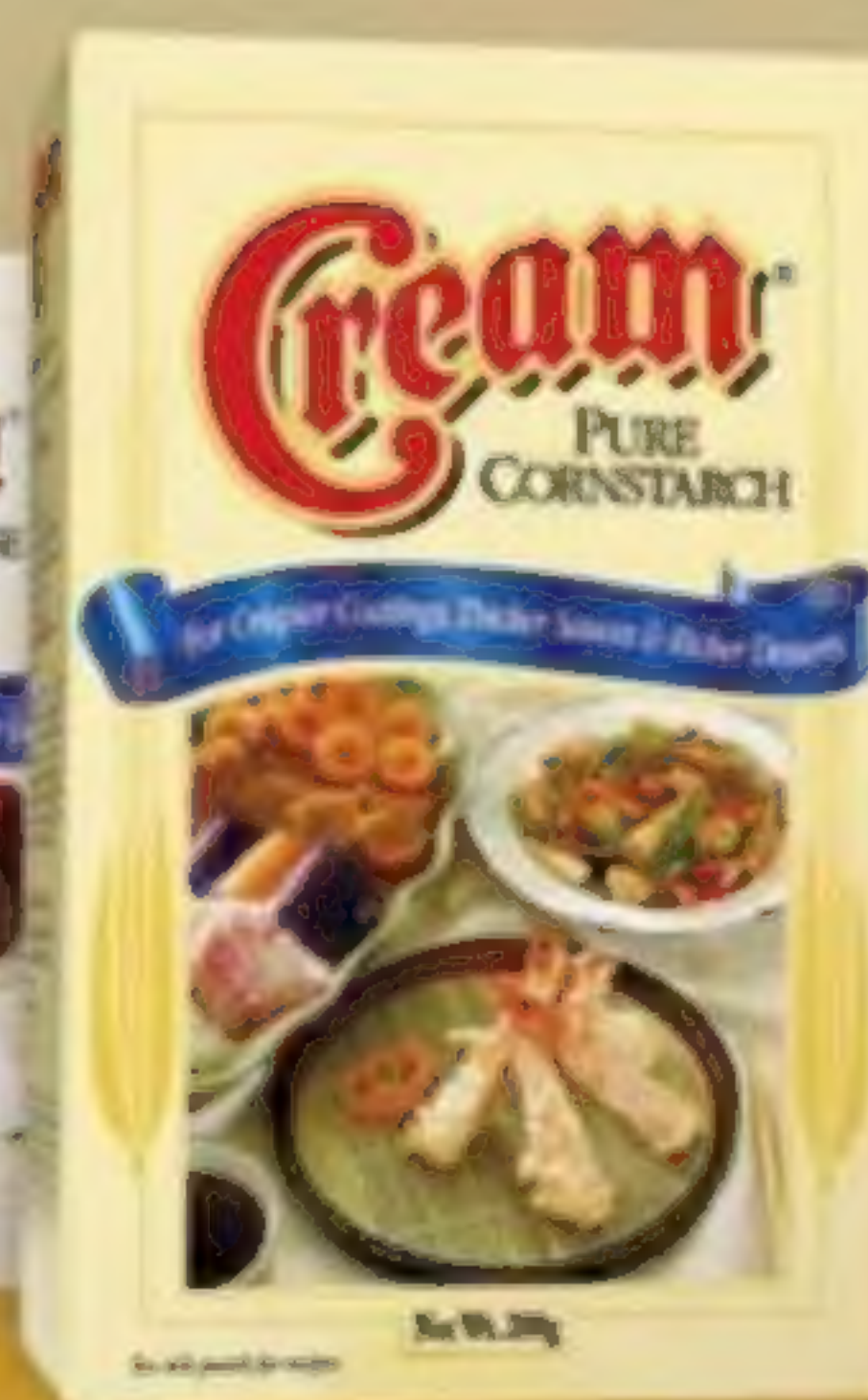
Seafood Pasta Perfetto

Serves 4 to 6

- ¼ kilo clams
- ¼ cup butter
- 2/3 cup chopped white onions
- 2/3 cup diced red bell pepper
- 1 tablespoon minced garlic
- ¼ cup CREAM All-Purpose Flour
- 1 ½ cups milk, warmed
- ½ cup medium squid, cleaned and sliced into rings
- 18 pieces medium shrimps, shelled, deveined, and tails left on
- ½ cup frozen green peas, thawed
- Juice from 1 lemon
- Salt, white pepper, and liquid seasoning to taste
- 400 grams linguine, cooked according to package directions
- Chopped parsley for garnish

Nothing beats the Original!

1. In a medium saucepan, place clams and 2 ½ cups water. Let steam until clams open. Set clams aside and reserve 1 ½ cups warm clam stock.
2. In a large saucepan, melt butter and sauté onions until translucent. Add bell pepper and cook for 30 seconds. Add garlic and sauté until fragrant. Sprinkle CREAM All-Purpose Flour and mix well; cook for 1 minute. Whisk in warm milk and reserved warm clam stock. Whisk continuously until smooth and slightly thick.
3. Add squid, shrimps, and green peas; cook for 1 minute. Add lemon juice and season according to taste with salt, white pepper, and liquid seasoning. Stir in clams.
4. Toss cooked linguine into the sauce. Transfer to a serving platter and sprinkle with chopped parsley.



For the best of seasons, nothing compares to warm family gatherings. And to bring everyone together, perfect meals made with Cream All-Purpose Flour and Cream Pure Cornstarch.

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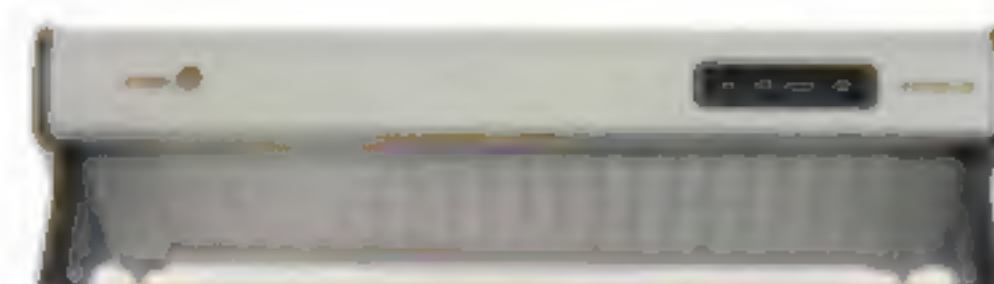
DH901 SS
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-Single Motor



Actual products may vary from photos shown.

Available in appliance stores nationwide.

SHOWROOMS:

QUEZON CITY: 56 Cordillera St. cor. E. Rodriguez Avenue, Quezon City - Tel. No. 712-0535 • 732-1687

ALABANG: Alabang Home Depot, Ground Flr., Lot 103-107, Alabang Zapote Rd. cor. Filinvest Ave. Westgate Alabang, Muntinlupa City - Tel. No. 771-2272

TAGUIG: MC Home Depot, Unit 256, 32nd St. cor. A. Bonifacio Blvd., The Fort Global City, Taguig - Tel. No. 856-3365

PARANAQUE: Duty Free Philippines Fiesta Mall, NAIA Road, Sucat, Paranaque City

CEBU: Warehouse No. 60, Castilex Compound, Cabancalan, Mandaue City, Cebu

ILOILO: #7 D'Appliance Arcade, South Fundidor, Molo, Iloilo City - Tel. No. (033) 338-0215

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